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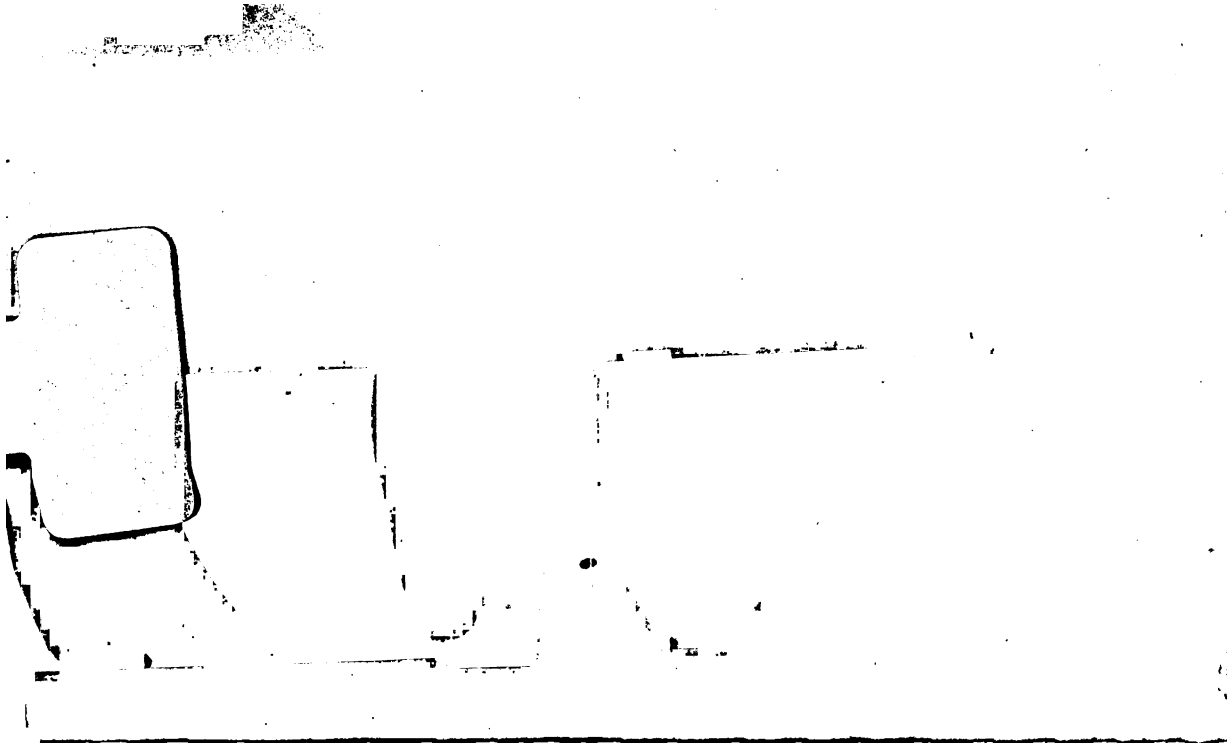

To Mrs Perkins
For the "Collection"
From Aggie & Joe
Christmas 1933.

THE

LONDON

COMPLETE

ART of COOKERY.

CONTAINING THE

MOST APPROVED RECEIPTS

EVER EXHIBITED TO THE PUBLIC;

SELECTED WITH CARE FROM THE

NEWEST EDITIONS OF THE BEST AUTHORS,

FRENCH AND ENGLISH.

ALSO

THE COMPLETE BREWER;

EXPLAINING THE ART OF BREWING

PORTER, ALE, TWOPENNY, AND TABLE-BEER;

INCLUDING THE

PROPER MANAGEMENT OF THE VAULT OR CELLAR.

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THE

THE

LONDON

ART OF COOKERY.

OF ROASTING.

GENERAL INSTRUCTIONS FOR ROASTING.

WHEN you roaſt any kind of meat, it is a very good way to put a little ſalt and water in your dripping-pan, baſte your meat a little with it, let it dry, then duſt it well with flour; baſte it with freſh butter, it will make your meat a better colour. Obſerve always to have a briſk clear fire, it will prevent your meat from dazing, and the froth from falling; keep it a good diſtance from the fire, if the meat is ſcorched the outſide is hard and prevents the heat from penetrating into the meat, and will appear enough before it be little more

than half done. Time, diſtance, baſting often, and a clear fire, is the beſt method I can preſcribe for roaſting meat to perfection; when the ſteam draws near the fire it is a ſign of its being enough, but you will be the beſt judge of that from the time you put it down. Be careful when you roaſt any kind of wild fowl, to keep a clear briſk fire, roaſt them a light brown, but not too much. It is a great fault to roaſt them till the gravy runs out of them, it takes off the fine flavour. Tame fowls require more roaſting, they are a long time before they are hot through, and muſt be often baſted to keep up a ſtrong froth, it makes them riſe better, and a finer colour. Pigs and geeſe ſhould be roaſted before a good fire and turned quick. Hares and rabbits require time and care, to ſee the ends are roaſted enough; when they are half roaſted cut the neck-ſkin, and let out the blood, or when they are cut up they often appear bloody at the neck.

To roaſt Beef.

Be ſure to paper the top, and baſte it well all the time it is roaſting, and throw a handful of ſalt on it. When you ſee the ſmoke draw to the fire it is near enough, then take off the paper, baſte it well, and dredge it with a little flour to make a froth. Never ſalt your roaſt meat before you lay it to the fire, for that draws out all the gravy Take up your meat, and garniſh your diſh with nothing but horſe-radiſh. To roaſt a piece of beef of about ten pounds will take an hour and a half at a good fire.

fire. Twenty pounds weight will take three hours, if it be a thick piece, but if it be a thin piece, two hours and a half will do it, and ſo on according to weight. Obſerve in froſty weather your beef will take half an hour longer.

To roaſt a Beef Tongue.

Boil a tongue until it will peel, in broth or water, with ſalt and pepper, with onions, carrots, parſnips, parſley, ſhalots, two cloves of garlic, laurel and thyme, then lard it and finiſh it in roaſting; ſerve under it a reliſhing ſauce or plain.

To roaſt Mutton or Lamb.

As to roaſting of mutton, the loin, the chine of mutton (which is two loins) and the ſaddle which is two necks and part of the ſhoulders cut together) muſt have the ſkin raiſed and ſkewered on, and when near done take off the ſkin, baſte and flour it to froth it up. All other parts of mutton and lamb muſt be roaſted with a quick clear fire, without the ſkin being raiſed, or paper put on. You ſhould always obſerve to baſte your meat as ſoon as you lay it down to roaſt, ſprinkle ſome ſalt on, and, when near done, dredge it with a little flour to froth it up. Garniſh mutton with horſe-radiſh; lamb with creſſes, or ſmall ſalading.

A leg of mutton of ſix pounds will take an hour and a quarter; of twelve pounds, two hours; a ſmall ſaddle an hour and a half: a large one near three hours. Paper a ſaddle. If garlic is not diſliked, ſtuff the knuckle part of the leg with two or three cloves of it. A breaſt will take half an hour at a briſk fire; a large

neck an hour; a ſmall one a little more than half an hour; a ſhoulder near as much time as a leg. For ſauce—potatoes, pickles, ſallad, celery raw or ſtewed, brocoli, french beans, cauliflower; or to a ſhoulder of mutton, onion ſauce.

To roaſt a Haunch of Mutton Veniſon faſhion.

To dreſs a haunch of mutton veniſon faſhion, take a hind quarter of fat mutton, and cut the leg like a haunch. Lay it in a pan, with the back ſide of it down and pour a bottle of red wine over it, in which let it lay twenty-four hours. Spit it and roaſt it at a good quick fire, and keep baſting it all the time with the ſame liquor and butter. It will require an hour and an half roaſting; and, when it is done, ſend it up with a little good gravy in one boat, and ſweet ſauce in an other. A good fat neck of mutton done in this manner is eſteemed delicate eating.

To roaſt Veal.

As to veal you muſt be careful to roaſt it of a fine brown; if a large joint, a very good fire; if a ſmall joint a pretty little briſk fire. If a fillet, or loin, be ſure to paper the fat, that you loſe as little of that as poſſible; lay it ſome diſtance from the fire, 'till it is ſoaked, then lay it near the fire. When you lay it down, baſte it well with good butter, and when it is near enough baſte it again, and dredge it with a little flour. The breaſt you muſt roaſt with the caul on till it is enough; and ſkewer the ſweetbread on the back-ſide of the breaſt. When it is near enough, take off the caul, baſte it, and dredge it with a little flour.

Veal will take a quarter of an hour to a pound in roaſting; paper the fat of the loin and the fillet; ſtuff the fillet and ſhoulder with the following ingredients. A quarter of a pound of ſuet, chopped fine, parſley and ſweet herbs chopped, grated bread and lemon peel, pepper, ſalt, nutmeg, and yolk of egg; butter may ſupply the want of ſuet; roaſt the breaſt with the caul on till it is almoſt enough, then take it off, flour it and baſte it. Veal requires to be more done than beef. For ſauce—ſalad, pickles, potatoes, broccoli, cucumbers raw or ſtewed, french beans, peaſe, cauliflower, celery raw or ſtewed.

To roaſt Pork.

Pork muſt be well done or it is apt to ſurfeit. When you roaſt a loin take a ſharp pen knife and cut the ſkin acroſs, to make the crackling eat the better. The chine muſt be cut, and ſo muſt all pork that has the rind on. Roaſt a leg of pork thus—Take a knife as above, and ſcore it, ſtuff the knuckle part with ſage and onion, chopped fine, with pepper and ſalt, or cut a hole under the twiſt, and put the ſage, &c. there, and ſkewer it up with a ſkewer. Roaſt it criſp, becauſe moſt people like the rind criſp, which they call crackling. Make ſome good apple ſauce, and ſend it up in a boat, then make a little drawn gravy to put in the diſh. This is called a mock gooſe. The ſpring or hand of pork, if very young, roaſted like a pig, eats very well; or take the ſpring and cut off the ſhank or knuckle, and ſprinkle ſage and onion over it, and roll

it round and tie it with a ſtring, and roaſt it two hours, otherwiſe it is better boiled. The ſpare-rib ſhould be baſted with a little bit of butter, a very little duſt of flour, and ſome ſage ſhred ſmall; but we never make any ſauce to it but apple ſauce. The beſt way to dreſs pork griſkins is to roaſt them, baſte them with a little butter and ſage, and a little pepper and ſalt. Few eat any thing with theſe but muſtard.

To roaſt a Pig.

Stick your pig juſt above the breaſt bone, run your knife to the heart. When it is dead, put it in cold water for a few minutes, then rub it over with a little roſin beat fine, or its own blood; put your pig into a pail of ſcalding water half a minute, take it out, lay it on a clean table, pull off the hair as quick as poſſible; if it does not come clean of put it in again. When you have got it all clean off waſh it in warm water, then in two or three cold waters, for fear the roſin ſhould taſte. Take off the fore feet at the firſt joint, make a ſlit down the belly, and take out all the entrails; put the liver, heart, and lights to the pettitoes, waſh it well with cold water, dry it exceedingly well with a cloth, hang it up, and when you roaſt it put in a little ſhred ſage, a tea ſpoonful of black pepper, two of ſalt, and a cruſt of brown bread; ſpit your pig and few it up; lay it down to a briſk clear fire, with a pig plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth and rub your pig often with it while roaſting. A large one will take

an

an hour and an half. When your pig is of a fine brown and the ſteam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, it will help to criſp it; then take a ſharp knife, cut off the head, and take off the collar, then take off the ears and jaw-bone, ſplit the jaw in two. When you have cut the pig down the back, which muſt be done before you draw the ſpit out, then lay your pig back to back on the diſh, and the jaw on each ſide, the ears on each ſhoulder, and the collar at the ſhoulder, pour in your ſauce and ſerve it up. Garniſh with a cruſt of brown bread grated.

To roaſt the hind quarter of a Pig, Lamb faſhion.

At the time of the year when houſe-lamb is very dear, take the hind quarter of a large roaſting pig, take off the ſkin and roaſt it, and it will eat like lamb, with mint ſauce, or with a ſalad or Seville orange. Half an hour will roaſt it.

Different ſorts of Sauce for a Pig.

Some do not love any ſage in the pig, only a cruſt of bread; but then you ſhould have a little dried ſage rubbed and mixed with the gravy and butter. Some love bread ſauce, in a baſon, made thus—take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper, boil it for about five or ſix minutes and then pour the water off, take out the ſpice, and beat up the bread with a good piece of butter, and a little milk or cream. Some love a few currants boiled in it, a glaſs of wine and a little

ſugar; but that you muſt do juſt as you like it. Others take half a pint of good beef gravy, and the gravy that comes out of the pig, with a piece of butter rolled in flour, two ſpoonfuls of catchup, and boil them all together; then take the brains of the pig, and bruiſe them fine; put all theſe together, with the ſage in the pig, and pour into your diſh. It is a very good ſauce. When you have not gravy enough comes out of your pig, with the butter, for ſauce, take about half a pint of veal gravy and add to it; or ſtew the pettitoes and take as much of that liquor as will do for ſauce, mixed with the other. Some like the ſauce ſent in in a boat or baſon.

To roaſt Veniſon.

In order to roaſt a haunch of veniſon properly, as ſoon as you have ſpitted it you muſt lay over it a large ſheet of paper, and then a thin common paſte, with another over that. Tie it faſt, in order to keep the paſte from dropping off, and if the haunch be a large one it will take four hours roaſting. As ſoon as it is done enough take off both paper and paſte, dredge it well with flour, and baſte it with butter. As ſoon as it becomes of a light brown, diſh it up with brown gravy, or currant jelly ſauce, and ſend up ſome in a boat.

Different ſorts of Sauces for Veniſon.

You may take either of theſe ſauces for veniſon. Currant jelly warmed; or a pint of red wine with a quarter of a pound of ſugar, ſimmered over a clear fire for five or ſix minutes; or a pint of vinegar and a quarter of a pound of ſugar, ſimmered 'till it is a ſyrup.

To roaſt a green Gooſe.

When your gooſe is ready dreſſed put in a lump of batter, ſpit it, lay it down, ſinge it well, duſt it with flour, baſte it with freſh butter; baſte it three or four times with cold butter, it will make the fleſh riſe better than if you was to baſte it out of the dripping pan. If it is a large one it will take three quarters of an hour to roaſt it; when you think it is enough dredge it with flour, baſte it 'till it is a fine froth, and your gooſe a nice brown, and diſh it up with a little brown gravy. Garniſh it with a cruſt of bread grated round the edge of the diſh.

Sauce for a green Gooſe.

Take ſome melted butter, put in a ſpoonful of the juice of ſorrel, a little ſugar, a few coddled gooſeberries, pour it into your ſauceboats, and ſend it hot to the table.

To roaſt a Gooſe.

It muſt be ſeaſoned with ſage and onion, cut very ſmall and mixed with pepper and ſalt; an hour will roaſt it. Boil the ſage and onion in a little water before they are cut; it prevents their eating ſo ſtrong, and takes off the rawneſs. For ſauce gravy and apple ſauce.

Sauce for a Gooſe or Duck.

As to geeſe or ducks, you ſhould have ſage and onions ſhred fine, with pepper and ſalt put into the belly.

Put only pepper and ſalt into wild ducks, eaſterlings, wigeons, teal, and all other ſorts of wild fowl, with gravy in the diſh, or ſome like ſage and onion in one.

To roaſt a Turkey.

Make a ſtuffing with four ounces of butter, or chopped ſuet, grated bread, a little lemon peel, parſley and ſweet herbs chopped, pepper, ſalt and nutmeg, a little cream and yolk of eggs; fill the craw with this, or with force-meat; paper the breaſt 'till near done, then flour and baſte it. For ſauce, gravy alone, or brown celery ſauce, or muſhroom ſauce; for a turkey poult, gravy and bread ſauce. A middling turkey will take an hour, a very large one an hour and a quarter; a ſmall one three quarters of an hour.

Sauce for a Turkey.

Take half a pint of oyſters, ſtrain the liquor, and put the oyſters with the liquor into a ſaucepan with a blade or two of mace; let them juſt lump, then pour in a glaſs of white wine: let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up in a baſon by itſelf, with good gravy in the diſh, for every body does not love oyſter ſauce. If you chafe it in the diſh, add half a pint of gravy to it, and boil it up together. This ſauce is good either with boiled or roaſted turkies, or fowls, but you may leave the gravy out, adding as much butter as will do for ſauce, and garniſhing with lemon.

To roaſt Fowls.

When the fowls are laid to the fire, finge them with ſome white paper, baſte them with butter, and then dredge over them ſome flour; when the ſmoke begins to draw to the fire, baſte and dredge them over

again, ſet them on table with a good froth. For ſauce, gravy, egg ſauce, muſhrooms, truffles, morels, and white or brown celery ſauce.

A large fowl will take three quarters of an hour roaſting; a midling one half an hour; very ſmall chickens twenty minutes. Your fire muſt be very quick and clear when you lay them down.

To roaſt Chickens.

Pluck your chickens carefully, draw them, and cut off their claws only, and truſs them. Put them down to a good fire, ſinge, duſt, and baſte them with butter. A quarter of an hour will roaſt them; and when they are enough froth them, and lay them on your diſh. Serve them up with parſley and butter poured over them.

To make Egg Sauce.

Boil two eggs hard, half chop the whites, then put in the yolks, chop them both together, but not very fine; put them into a quarter of a pound of good melted butter, and put it in a boat.

To roaſt Ducks.

Kill and draw your ducks, then ſhred an onion and a few ſage leaves, ſeaſon theſe with ſalt and pepper, and put them into your ducks. Singe, duſt, and baſte them with butter, and a good fire will roaſt them in twenty minutes, for the quicker they are done the better they will be. Before you take them up, duſt them with flour, and baſte them with butter to give them a good frothing and a pleaſing brown. Your gravy muſt

be made of the gizzard and pinions, an onion, a tea-ſpoonful of lemon pickle, a few pepper corns, a large blade of mace, a ſpoonful of catchup, and the ſame of browning. Strain it, pour it into your diſh, and ſend it up with onion ſauce in a baſon.

To roaſt a Wild Duck, or Teal.

Firſt half roaſt it, then lay it in a diſh, carve it, but leave the joints hanging together; throw a little pepper and ſalt and ſqueeze the juice of a lemon over it; turn it on the breaſt, and preſs it hard with a plate, and add to its own gravy two or three ſpoonfuls of good gravy, cover it cloſe with another diſh, and ſet it over a ſtove ten minutes, then ſend it to table hot in the diſh it was done in, and garniſh with lemon. You may add a little red wine and a ſhalot cut ſmall, if you like it; but it is apt to make the duck eat hard, unleſs you firſt heat the wine, and pour it in juſt as it is done.

To roaſt Woodcocks and Snipes.

Having put your birds on a little ſpit, take a round of a threepenny loaf and toaſt it brown; lay it in a diſh under the birds, and when you lay them down to the fire baſte them with a little butter, and let the trail drop on the toaſt. When they are roaſted enough, put the toaſt in the diſh and lay them on it. Pour a quarter of a pint of gravy into the diſh, and ſet it over a lamp or chafing-diſh for three or four minutes, when the whole will be in a proper condition to be ſent to the table. Obſerve never to take any thing out of a woodcock or ſnipe.

To

To roaſt Larks.

Skewer a dozen of larks, and tie both ends of the ſkewer to the ſpit, dredge and baſte them, and let them roaſt ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter of the ſize of a walnut into a toſſing-pan, and having ſhaken them over a gentle fire 'till they are of a light brown, lay them between the birds, and pour a little melted butter over them.

To roaſt Ruffs and Rees.

Theſe birds are found in Lincolnſhire and the Iſle of Ely, the food proper for them is new milk boiled, and put over white bread, with a little fine ſugar, and be careful to keep them in ſeparate cages. They feed very faſt, and will die of their fat if not killed in time. Truſs them as you do a woodcock, but draw them, and cover them with vine leaves. For ſauce—good gravy thickened with butter, and a toaſt under them.

To roaſt Pheaſants and Partridges.

Pheaſants and partridges may be treated in the ſame manner. Duſt them with flour, and baſte them often with freſh butter, keeping them at a good diſtance from the fire. A good fire will roaſt them in half an hour. Make your gravy of a ſcrag of mutton, a tea ſpoonful of lemon pickle, a large ſpoonful of ketchup, and the ſame of browning. Strain it, and put a little of it into the diſh; ſerve them up with bread ſauce in a baſon, and fix one of the principal feathers of the pheaſant in the tail.

To

To roaſt Pigeons.

Scald, draw, and take the craws clean out of your pigeons, and waſh them in ſeveral waters. When you have dried them roll a lump of chopped butter in parſley, and ſeaſon it with pepper and ſalt. Put this into your pigeons, and ſpit, duſt, and baſte them. A good fire will roaſt them in twenty minutes, and when they are enough ſerve them up with parſley and butter for ſauce, and lay round them bunches of aſparagus, if they be in ſeaſon.

To roaſt a Hare.

Take your hare when it is caſed, truſs it in this manner, bring the two hind legs up to its ſides, pull the fore legs back, put your ſkewer firſt into the hind leg, then in the fore leg, and then thruſt it through the body; put the fore leg on, and then the hind leg, and run a ſkewer through the top of the ſhoulders and back part of the head, which will hold the head up. Make a pudding thus—take a quarter of a pound of beef ſuet, as much crumb of bread, a handful of parſley chopped fine, ſome ſweet herbs of all ſorts, ſuch as baſil, marjoram, winter ſavory, and a little thyme, chopped fine; a little nutmeg grated, ſome lemon peel cut fine, pepper and ſalt; chop the liver fine, and put in with two eggs; mix it up, put it into the belly and ſew or ſkewer it up, then ſpit it and lay it to the fire, which muſt be a good one. A good ſized hare takes an hour, and ſo on in proportion.

Different

Different ſorts of Sauce for Hare.

Take for ſauce a pint of cream, and half a pound of freſh butter, put them in a ſaucepan, and keep ſtirring it with a ſpoon till the butter is melted and the ſauce is thick; then take up the hare and pour the ſauce into the diſh. Another way to make ſauce for a hare is, to make good gravy thickened with a little piece of butter rolled in flour, and pour it into your diſh. You may leave the butter out, if you do not like it, and have ſome currant jelly warmed in a cup, or red wine and ſugar boiled to a ſyrup, done thus—take a pint of red wine, a quarter of a pound of ſugar, and ſet it over a ſlow fire to ſimmer for about a quarter of an hour. You may do half the quantity and put into the ſauceboat or baſon.

To roaſt Rabbits.

Caſe your rabbits, ſkewer their heads with their mouths upon their backs, ſtick their fore legs into their ribs, and ſkewer their hind legs double. Break half a penny loaf into crumbs, a little parſley, thyme, ſweet marjoram, and lemon peel. Shred all theſe fine, and ſeaſon them with pepper, ſalt, and nutmeg. Mix them up into a light ſtuffing, with two eggs, a little cream, and a quarter of a pound of butter; put it into their bellies, ſew them up, and dredge and baſte them well with butter. Take them up when they have roaſted an hour, chop the livers, and lay them in lumps round the edge of your diſh. Serve them up with parſley and butter for ſauce.

Another

Another way to roaſt Rabbits.

They will take twenty minutes, or half an hour, according to the ſize: hold their heads for a few minutes in boiling water, before they are laid down. For ſauce, parſley and butter, with the liver parboiled and ſhred; but they are beſt ſtuffed with chopped ſuet, the liver part boiled and bruiſed, bread crumbs, grated bread, and a little lemon peel; chopped parſley and ſweet herbs, yolk of egg mixed, pepper, ſalt, and nutmeg—gravy in the diſh.

To roaſt a Rabbit Hare faſhion.

Lard a rabbit with bacon, roaſt it as you do a hare, with a ſtuffing in the belly and it eats very well. But then you muſt make gravy ſauce. But if you do not lard it, white ſauce made thus—take a little veal broth, boil it up with a little flour, and butter to thicken it; then add a gill of cream; keep it ſtirring one way till it is ſmooth, then put it in a boat, or in the diſh.

To roaſt Lobſters.

Put a ſkewer into the vent of the tail of the lobſter, to prevent the water getting into the body of it, and put it into a pan of boiling water, with a little ſalt in it, and if it be a large one it will take half an hour boiling. Then lay it before the fire, and baſte it with butter till it has a fine froth. Diſh it up with plain melted butter in a boat. This is a better way than actually roaſting them, and is not attended with half the trouble.

OF BOILING.

NEATNESS being a moſt material requiſition in a kitchen, the cook ſhould be particularly cautious to keep all the utenſils perfectly clean, and the pots and ſaucepans properly tinned. In boiling any kind of meat, but particularly veal, much care and nicety are required. Fill your pot with a ſufficient quantity of ſoft water, duſt your veal well with fine flour, put it into the pot, and ſet it over a large fire. It is the cuſtom of ſome people to put in milk to make it white; but this is of no uſe and perhaps better omitted; for if you uſe hard water it will curdle the milk, give to the veal a browniſh yellow caſt, and will often hang in lumps about it. Oatmeal will do the ſame thing; but by duſting the veal and putting it into the water when cold, it will prevent the foulneſs of the water from hanging upon it. Take the ſcum off clearly as ſoon as it begins to riſe, and cover up the pot cloſe. Let the meat boil as ſlowly as poſſible, but in plenty of water, which will make your veal riſe and look plump. A cook cannot make a greater miſtake than

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to let any ſort of meat boil faſt, ſince it hardens the outſide, before it is warm within, and contributes to diſcolour it. Thus a leg of veal of twelve pounds weight will take three hours and a half in boiling, and the flower it boils the whiter and plumper it will be. When mutton or beef is the object of your cookery, be careful to dredge them well with flour before you put them into the pot of cold water, and keep it covered; but do not forget to take off the ſcum as often as it riſes. Mutton and beef do not require ſo much boiling; nor is it much minded if it be a little under the mark; but lamb, pork, and veal, ſhould be well boiled, otherwiſe they will be unwholeſome. A leg of pork will take an hour more boiling than a leg of veal of the ſame weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pounds weight. To put in the meat when the water is cold is allowed to be the beſt method, as it thereby gets warm to the heart before the outſide gets hard. To boil a leg of lamb of four pounds weight, you muſt allow an hour and a half.

To boil a Ham.

Steep it all night in ſoft water; a large one ſhould ſimmer three hours, and boil gently two; a ſmall one ſhould ſimmer two hours, and boil about one and an half. Pull off the ſkin, rub it over with yolk of egg, ſtrew on bread crumbs, ſet it before the fire till of a nice light brown.

Another

Another way to boil a Ham.

Put your ham into a copper of cold water, and when it boils take care that it boils ſlowly. A ham of twenty pounds will take four hours and a half boiling, and ſo in proportion for one of a larger or ſmaller ſize. No ſoaking is required for a green ham; but an old large ham will require ſixteen hours ſoaking in a large tub of ſoft water. Obſerve to keep the pot well ſkimmed while your ham is boiling. When you take it up, pull off the ſkin, and rub it all over with an egg, ſtrew on crumbs of bread, baſte it with butter, and ſet it to the fire till it is of a light brown.

To boil a Tongue.

If your tongue be a dry one, ſteep it in water all night, then boil it three hours. If you would have it eat hot ſtick it with cloves, rub it over with yolk of egg, ſtrew over it bread crumbs, baſte it with butter, ſet it before the fire till it is a light brown. When you diſh it up, pour a little brown gravy, or red wine ſauce, mixed the ſame way as for veniſon; lay ſlices of currant jelly round it. If it be a pickled one, only waſh it out of water.

To boil a Chicken.

Put the chickens into ſcalding water, and as ſoon as the feathers will ſlip off take them out, otherwiſe they will make the ſkin hard. After you have drawn them lay them in ſkimmed milk for two hours, then truſs them with their head on their wings. When you have ſinged and duſted them with flour, cover them cloſe in cold

cold water, and ſet them over a ſlow fire. Having taken off the ſcum, and boiled them ſlowly for five or ſix minuts take them off the fire and keep them cloſe covered for half an hour in the water, which will ſtew them ſufficiently and make them plump and white. Before you diſh them, ſet them on the fire to heat; then drain them, and pour over them white ſauce, made the ſame way as for boiled fowls. A large chicken takes twenty minutes, a very ſmall one fifteen.

Fowls, chickens, and houſe-lamb ſhould be boiled in a pot by themſelves, in a good deal of water, and if any ſcum ariſes take it off. They will be both ſweeter and whiter than if boiled in a cloth.

To boil a Fowl.

A large one will be boiled in half an hour. When you have plucked your fowls draw them at the rump, cut off the head, neck, and legs, take the breaſt-bone very carefully out, ſkewer them with the ends of their legs in the body, tie them round with a ſtring, ſinge and duſt them well with flour, put them in a kettle of cold water, cover it cloſe, and ſet it on the fire; when the ſcum begins to riſe take it off; put on the cover, and let them boil very ſlowly twenty minutes, take them off, cover them cloſe, and the heat of the water will ſtew them enough in half an hour; it keeps the ſkin whole, and they will be both whiter and plumper than if they had boiled faſt. When you take them up drain them, and pour over them white ſauce or melted butter. Serve it with tongue, bacon, or pickled pork; cabbages,

cabbages, ſavoys, broccoli, any greens, or carrots, and oyſter ſauce.

To make Sauce for Fowls.

Boil any bones or bits of veal, with a ſmall bunch of ſweet herbs, an onion, a ſlice of lemon, a few white pepper corns, and a little celery; ſtrain it; there ſhould be near half a pint; put to it ſome good cream, with a little flour mixed ſmooth in it, a good piece of butter, a little pounded mace, and ſome ſalt; keep it ſtirring, add muſhrooms, or a little lemon juice.

To boil a Turkey.

Make a ſtuffing with a grated bread, oyſters chopped, grated lemon-peel, pepper, ſalt, nutmeg; about four ounces of butter or ſuet chopped, a little cream, yolks of eggs to make it light ſtuffing; fill the craw, if any is left make it into balls. Flour the turkey, put it into water while cold, take off the ſcum as it riſes, and let it boil gently. A middling turkey will take about an hour. Boil the balls, lay them round it, with oyſter ſauce in the diſh, and a boat. The ſtuffing may be made without oyſters, or it may be ſtuffed with forced meat, or ſauſage meat, mixed with a few crumbs of bread and yolks of eggs. If oyſters are not to be had, white celery ſauce is very good, or white ſauce.

Another way to boil a Turkey.

Let your turkey have no food the day before you kill it. When you are going to kill it, give it a ſpoonful of alegar, it will make it white and eat tender. When you have killed it hang it up by the legs for four

four or five days at leaſt; when you have plucked it draw it at the rump; if you can take the breaſt-bone out nicely, it will look much better. Cut off the legs, put the end of the thighs into the body of the turkey, ſkewer them down and tie them with a ſtring; cut off the head and neck, then grate a penny loaf, chop a ſcore or more of oyſters fine, ſhred a little lemon peel, nutmeg, pepper, and ſalt, to your palate. Mix it up into a light forced meat, with a quarter of a pound of butter, a ſpoonful or two of cream, and three eggs; ſtuff the craw with it, and make the reſt into balls and boil them. Sew up the turkey, dredge it well with flour, put it into a kettle of cold water, cover it and ſet it over the fire. When the ſcum begins to riſe, take it off, put on your cover and let it boil very ſlowly for half an hour, then take off your kettle and keep it cloſe covered. If it be of a middle ſize let it ſtand half an hour in the hot water, the ſteam being kept in will ſtew it enough, make it riſe, keep the ſkin whole, tender, and very white. When you diſh it up, pour over it a little of your oyſter ſauce, lay your balls round it, and ſerve it up with the reſt of the ſauce in a boat. Garniſh with lemon and barberries. Obſerve to ſet on your turkey in time, that it may ſtew as above; it is the beſt way I ever found to boil one to perfection. When you are going to diſh it up, ſet it over the fire to make it quite hot.

Sauce

Sauce for a boiled Turkey.

The beſt ſauce for a boiled turkey, is good oyſter and celery ſauce. Make oyſter-ſauce thus—take a pint of oyſters and ſet them off, ſtrain the liquor from them, and put them in cold water, waſh and beard them, put them into your liquor in a ſtew-pan, with a blade of mace and ſome butter rolled in flour, and a quarter of a lemon, boil them up, then put in half a pint of cream, and boil it all together gently; take the lemon and mace out, ſqueeze the juice of the lemon into the ſauce, then ſerve it in your boats or baſons.

Make celery ſauce thus—take the white part of the celery, cut it about one inch long, boil it in ſome water till it is tender, then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter; put in half a pint of cream, boil them up gently together, put in the celery and boil it up, then pour it into the boats.

To boil a Duck.

As ſoon as you have ſcalded and drawn your ducks, let them remain for a few minutes in warm water, then take them out, put them into an earthen pan, and pour a pint of boiling milk over them, let them lie in it two or three hours, and when you take them out, dredge them well with flour, put them into a copper of cold water and cover them up. Having boiled ſlowly about twenty minutes, take them out, and ſmother them with onion ſauce.

To

To boil a Duck.

Pour boiling milk and water over the duck, let it lie an hour or two, boil it gently in water for half an hour.

To boil a Duck, or a Rabbit, with Onions.

Boil your duck, or rabbit, in a good deal of water, be ſure to ſkim your water, for there will always riſe a ſcum, which if it boils down will diſcolour your fowls, &c. They will take about half an hour boiling. For ſauce—your onions muſt be peeled, and throw them into water as you peel them; then cut them into thin ſlices, boil them in milk and water, and ſkim the liquor. Half an hour will boil them. Throw them into a clean ſieve to drain, chop them and rub them through a cullender, put them into a ſaucepan, ſhake in a little flour; put to them two or three ſpoonfuls of cream, and a good piece of butter, ſtew them all together over the fire till they are thick and fine, lay the duck or rabbit in the diſh and pour the ſauce all over. If a rabbit, you muſt pluck out the jaw bones, and ſtick one in each eye the ſmall end inwards. Or you may make this ſauce for change—take one large onion, cut it ſmall, half a handful of parſley clean waſhed and picked, cut it ſmall, a lettuce cut ſmall, a quarter of a pint of good gravy, a piece of butter rolled in a little flour, add a little juice of lemon, a little pepper and ſalt. Let them all ſtew together for half an hour, then add two ſpoonfuls of red wine. This ſauce is moſt proper for a duck. Lay the duck in your diſh and pour the ſauce over it.

To boil Pigeons.

Scald and draw your pigeons, and take out the craw as clean as poſſible. Waſh them in ſeveral waters, and, having cut off the pinions, turn their legs under their wings, dredge them, and put them into ſoft cold water. Having boiled them very ſlowly a quarter of an hour, diſh them up, and pour over them good melted butter. Lay round them a little broccoli, and ſerve them up with butter and parſley.

Pigeons will not take more than a quarter of an hour boiling. They ſhould be boiled by themſelves, and may be eaten with bacon greens, ſpinach, aſparagus, or parſley and butter.

To boil a Partridge.

Boil your partridges quick in a good deal of water, and fifteen minutes will be ſufficient. For ſauce take a quarter of a pint of cream, and a piece of freſh butter as large as a walnut; ſtir it one way 'till it is melted, and pour it into the diſh.

To boil Pheaſants.

Boil them in a great deal of water; if large, three quarters of an hour will boil them; if ſmall half an hour. For ſauce, white celery ſtewed and thickened with cream, and a bit of butter rolled in flour. Lay the pheaſants in a diſh, and pour the ſauce over them. Obſerve ſo to ſtew your eclery that the liquor may not be all waſted before you put in the cream. Seaſon with ſalt to your palate. Garniſh with lemon.

To boil Woodcocks.

Take a pound of lean beef, cut it into peices, and put it into a ſaucepan, with two quarts of water, an onion ſtuck with three or four cloves, two blades of mace, and ſome whole pepper; boil all theſe gently till half is waſted, then ſtrain it off into another ſaucepan. Draw the woodcocks and lay the trail in a plate; put the woodcocks into the gravy, and let them boil for twelve minutes. While they are doing chop the trail and liver ſmall, put them into a ſmall ſaucepan with a little mace, pour on them five or ſix ſpoonfuls of the gravy the woodcocks are boiled in; then take the crumb of a ſtale roll, rub it fine in a diſh before a fire; put to the trail, in a ſaucepan half a pint of red port, a piece of butter rolled in flour; ſet all over the fire and ſhake it round till the butter is melted; then put in the crumbs of bread, and ſhake the ſaucepan round. Lay the woodcocks in the diſh, and pour the ſauce over them.

To boil Pickled Pork.

Be ſure you put your pork in when the water boils. If a middling piece, an hour; if a very large piece, an hour and an half, or two hours. If you boil pickled pork too long it will go to a jelly. You will know when it is done by trying it with a fork.

Pork ſhould be thoroughly boiled; a leg of ſix pounds will take about two hours; the hand muſt be boiled until it is very tender. Serve it up with peaſe pudding, ſavoys, or any greens.

To boil Pigs Pettitoes.

Take up the heart, liver, and lights, when they have boiled ten minutes, and ſhred them very ſmall; let the feet boil till they are pretty tender, then take them out and ſplit them; thicken your gravy with flour and butter, put in your mince-meat, a ſlice of lemon, a ſpoonful of white wine, a little ſalt, and boil it a little; beat the yolk of an egg, add to it two ſpoonfuls of good cream, and a little grated nutmeg; put in your pettitoes, ſhake it over the fire, but do not let it boil. Lay ſippets round your diſh, pour in your mince-meat, lay the feet over them the ſkin ſide up, and ſend them to table.

To boil Salmon criſp.

When the ſalmon is ſcaled and gutted, cut off the head and tail, cut the body through into ſlices an inch and an half thick, throw them into a large pan of pump water. When they are all put in, ſprinkle a handful of bay ſalt upon the water, ſtir it about, and then take out the fiſh; ſet on a large deep ſtew pan, boil the head and tail, do not ſplit the head; put in ſome ſalt, but no vinegar. When they have boiled ten minutes, ſkim the water very clean, and put in the ſlices. When they are boiled enough take them out, lay the head and tail in the diſh, and the ſlices round. This muſt be for a large company. The head or tail may be dreſſed alone, or with one or two ſlices; or the ſlices alone.

To boil a Cod's Head and Shoulders.

Take out the gills and the blood clean from the bone; waſh the head very clean, rub over it a little ſalt, and a glaſs of allegar; then lay it on your fiſh plate. When your water boils, throw in a good handful of ſalt, with a glaſs of allegar; then put in your fiſh, and let it boil gently half an hour: if it is a large one three quarters. Take it up very carefully, and ſtir the ſkin nicely off, ſet it before a briſk fire, dredge it over with flour, and baſte it with butter. When the froth begins to riſe, throw over it ſome very nice white bread crumbs. You muſt keep baſting it the whole time to make it froth. When it is a fine white brown, diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid round it, or fried oyſters. Cut the roe and liver in ſlices and lay over it a little of the lobſter out of the ſauce in lumps, and then ſerve it.

To boil Cod.

Set on a fiſh kettle of a proper ſize for the cod; put in a large quantity of water, with a quarter of a pint, or more, of vinegar, a handful of ſalt, and half a ſtick of horſe-radiſh: let theſe boil together, and then put in the fiſh. When it is enough, (which will be known by feeling the fins, and by the look of the fiſh) lay it to drain, put it on a hot fiſh-plate, and then in a warm diſh, with the liver cut in half and laid on each ſide. Sauce—ſhrimps or oyſter ſauce.

To

To boil Salt Cod.

Steep your ſalt fiſh in water all night with a glaſs of vinegar; it will take out the ſalt and make it eat like freſh fiſh. The next day boil it. When it is enough, pull it in flakes into your diſh, then pour egg ſauce over it, or parſnips boiled and beat fine with butter and cream. Send it to table on a water-plate for it ſoon cools.

To boil Cod Sounds.

Cod ſounds dreſſed like little turkies, is a pretty ſide diſh for a large table, or for a dinner in Lent Boil your ſounds as for eating, but not too much. Take them up and let them ſtand till they are quite cold; then make a forced meat of chopped oyſters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper and ſalt, and fill your ſounds with it. Skewer them in the ſhape of a turkey, and lard them down each ſide as you would do a turkey's breaſt. Duſt them with flour, and put them before the fire in a tin oven to roaſt. Baſte them with butter. When they are enough, pour on them oyſter-ſauce, and garniſh with barberries.

To boil Turbot.

Lay it in a good deal of ſalt and water an hour or two, and if it is not quite ſweet, ſhift your water five or ſix times; firſt put a good deal of ſalt in the mouth and belly.

In the mean time ſet on your fiſh kettle, with clean ſpring water and ſalt, a little vinegar and a piece of

horſe-radiſh. When the water boils lay the turbot on fiſh-plate, put it into the kettle, let it be well boiled, but take great care it is not too much done. When enough, take off the kettle, ſet it before the fire, then carefully lift up the fiſh-plate, and ſet it acroſs the kettle to drain. In the mean time melt a good deal of freſh butter, and bruiſe in either the ſpawn of one or two lobſters, and the meat cut ſmall, with a ſpoonful of anchovy liquuor; then give it a boil, and pour it into baſons. This is the beſt ſauce, but you may make what you pleaſe. Lay the fiſh in the diſh. Garniſh with ſcraped horſe-radiſh and lemon.

To boil Pike.

Take a large pike, clean it, and take out the gills; make a ſtuffing with ſome crumbs of bread grated fine, ſome ſweet herbs chopped, ſome grated lemon-peel, nutmeg, pepper, ſalt, ſome chopped oyſters, and a piece of butter. Mix up theſe ingredients with the yolks of two eggs; put it into the fiſh, and ſew it up; turn the tail into the mouth, and boil it in pump water, with ſome vinegar and ſalt in it. When it boils put in the fiſh; it will take more than half an hour if it is a large one. Oyſter ſauce. Pour ſome over the fiſh, the reſt in a boat.

To boil Sturgeon.

Clean your ſturgeon, and prepare as much liquor as will juſt boil it. To two quarts of water put a pint of vinegar, a ſtick of horſe-radiſh, two or three bits of lemon-peel, ſome whole pepper, a bay leaf, and a ſmall handful

handful of ſalt. Boil your fiſh in this and ſerve it in the following ſauce:—melt a pound of butter, diſſolve an anchovy in it, put in a blade or two of mace, bruiſe the yolk of a crab in the butter, a few ſhrimps or crawfiſh, a ſpoonful of ketchup, lemon juice; give it a boil, drain the fiſh, and lay it in the diſh. Garniſh with fried oyſters, ſlices of lemon, and ſcraped horſe-radiſh; pour your ſauce into boats or baſons. So you may fry it, ragoo it, or bake it.

To boil Mackrel.

Cut, and dry them with a clean cloth, then rub them lightly over with a little vinegar, and lay them ſtraight on your fiſh plate (for turning them round often breaks them); put a little ſalt in the water when it boils; put them into your fiſh-pan, and boil them gently fifteen minutes, then take them up and drain them, and put the water that runs from them into a ſaucepan, with two tea ſpoonfuls of lemon pickle, one meat-ſpoonful of walnut-catchup, the ſame of browning, a blade or two of mace, one anchovy, a ſlice of lemon; boil them together a quarter of an hour, then ſtrain it through a hair ſieve, and thicken it with flour and butter; ſend it in a ſauceboat, and parſley ſauce in another; diſh up your fiſh with the tails in the middle. Garniſh with ſcraped horſe-radiſh and barberries.

To boil Plaice or Flounders.

Let your water boil, throw ſome ſalt in, then put in your fiſh; boil it till you think it is enough, and take it out of the water in a ſlice to drain. Take two

ſpoonfuls of the liquor with a little ſalt and grated nutmeg; then beat up the yolk of an egg with the liquor, and ſtir in the egg; beat it together; with a knife carefully ſlice away all the little bones round the fiſh, pour the ſauce over it, then ſet it over a chaffing-diſh of coals for a minute, and ſend it hot away: or, in the room of this ſauce, add melted butter in a cup.

To boil Soals.

Take a pair of ſoals, make them clean, lay them in vinegar, ſalt, and water, two hours; then dry them in a cloth, put them into a ſtewpan, put to them a pint of white wine, a bundle of ſweet herbs, an onion ſtuck with ſix cloves, ſome whole pepper, and a little ſalt, cover them and let them boil. Pour the ſauce over, and garniſh with ſcraped horſe-radiſh and lemon. In this manner dreſs a little turbot. It is a genteel diſh for ſupper. You may add prawns, or ſhrimps, or muſſels to your ſauce.

Another way.

Take three quarts of ſpring water, and a handful of ſalt; let them boil, then put in your ſoals; boil them gently for ten minutes, then diſh them up, with anchovy ſauce, or ſhrimp ſauce.

To boil Herrings.

Scale, gut, and waſh your herrings; dry them clean, and rub them over with vinegar and ſalt; ſkewer them with their tails in their mouth, and lay them on your fiſh-plate. When your water boils, put them in, they take ten or twelve minutes boiling. When you take them

them up, drain them over the water, then turn the heads into the middle of the diſh. Lay round them ſcraped horſe radiſh, parſley and butter for ſauce.

Another way.

The propereſt time for boiling herrings, is when they come before and at the beginning of the mackarel ſeaſon; they are by many people reckoned better than when full of roe: the fleſh is much poorer than at this ſeaſon, when their breeding time is over, and they have had time to feed and recover their fleſh.

Cleanſe half a dozen herrings, and throw them into a pan of cold water; ſtir them about and change the water once; ſet on a ſtewpan with water enough to cover them, ſome ſalt, and a little vinegar. When the water boils put in the herrings. When they are enough lay them on a fiſh-plate, in a warm diſh. Sauce—fennel boiled and chopped ſmall, with melted butter.

To boil Eels

Having ſkinned, gutted, and taken the blood out of your eels, cut off their heads, dry them, and turn them round on your fiſh plate. Boil them in ſalt and water, and ſerve them up with parſley-ſance.

OF FISH.

To fry a Turbot.

TAKE a ſmall turbot, and cut it acroſs as if it were ribbed. When it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it; fry it till it is brown, then drain it; clean the pan, put into it claret or white wine, almoſt enough to cover it, anchovy, ſalt, nutmeg, and a little ginger; put in the fiſh, and let it ſtew till half the liquor is waſted; then take it out, and put in a piece of butter rolled in flour, and a minced lemon; let them ſimmer to a proper thickneſs, rub a hot diſh with a piece of ſhallot, lay the turbot in the diſh, and pour the ſauce over it.

To bake a Turbot.

Take a diſh about the ſize of the turbot, rub butter thick over it, throw a little ſalt, a little beaten pepper, and half a large nutmeg, ſome parſley minced fine, and throw it over; pour in a pint of white wine, cut off the head

head and tail, lay the turbot in the dish, pour another pint of white wine over, grate the other half of the nutmeg over it, and a little pepper, some salt, and some chopped parsley. Lay a piece of butter here and there all over, and sprinkle it with flour, and then a good many crumbs of bread. Bake it, and be sure that it is of a fine brown; then lay it in your dish, stir the sauce in your dish altogether, pour it into a saucepan, shake in a little flour, let it boil, then stir in a piece of butter and two spoonfuls of ketchup, let it boil, and pour it into basons. Garnish your dish with lemon; and you may add what you fancy to the sauce, as shrimps, anchovies, mushrooms, &c. If a small turbot, half the quantity of wine. It eats finely thus. Lay it in a dish, skim off the fat, and pour the rest over it. Let it stand till cold, and it is good with vinegar, and a fine dish to set out a cold table.

Turbot with Pontiff Sauce.

Take a fish kettle or stewpan much of the size of the turbot, with a fish-plate in it, and garnish it with thin slices of ham and veal, sliced roots and onions, one clove of garlic, a little whole pepper, and three cloves; soak it on a slow fire near half an hour, then add a bottle of white wine, and as much broth, with salt sufficient; stew it on a slow fire till the meat is done, then strain the sauce, put the turbot to it, and stew it on a slow fire till it is done; then drain it, and serve it with pontiff sauce; or you may serve it with the sauce it

was ſtewed in, thickening it with flour and butter, and ſeaſoning it according to taſte and judgment.

To roll Salmon.

Take a ſide of ſalmon, when ſplit and the bone taken out and ſcalded, ſtrew over the inſide pepper, ſalt, nutmeg, and mace, a few chopped oyſters parſley, and crumbs of bread; roll it up tight, put it into a deep pot, and bake it in a quick oven, make the common fiſh ſauce and pour over it. Garniſh with fennel, lemon, and horſe-radiſh.

To broil Salmon.

Cut your freſh ſalmon into thick pieces, and flour and broil them. Lay them in your diſh, and ſerve them up with plain melted butter in a boat.

Salmon in Caſes.

Cut your ſalmon into ſmall pieces, ſuch as will lay rolled in half ſheets of paper. Seaſon it with pepper, ſalt and nutmeg; butter the inſide of the paper, fold it ſo as nothing can can come out, then lay them in a tin plate to be baked, pour a little melted butter over the papers, and then crumbs of bread over them. Do not let your oven be too hot, for fear of burning the paper. A tin oven before the fire does beſt. When you think they are enough, ſerve them up juſt as they are. There will be ſauce enough in the papers; or put the ſalmon in buttered papers only, and broil them.

Salmon with Shrimp Sauce.

Of a ſalmon the jowl is preferred to any other part; notch it to the bone on both ſides about an inch apart, lay

lay it in a marinade, put it into ſome long ſtew-pan juſt its bigneſs, if you can, with a fiſh-plate or napkin under it, that you may take it out without breaking; put to it a pint of white wine, a daſh of vinegar, ſome ſweet baſil and thyme, whole pepper, ſalt, and mace, two or three ſhalots, a bunch of parſley and green onions; pour in as much water as will juſt cover it, let the lid be ſhut cloſe upon it, and about an hour before your dinner, put it over a ſlow ſtove, to ſimmer, and prepare the ſauce as follows: — Provide as many ſmall prawns or ſhrimps (the tails only) as you think neceſſary for your piece of ſalmon; put into your ſtew-pan to them a proportionate quantity of cullis; add to it a little baſil, pimpernel, thyme, and parſley, all minced very fine with a daſh of white wine. Boil all about a quarter of an hour, ſqueeze in the juice of a lemon or two. Take care, that the diſh is drained, and put meat into your diſh. Pour your ſauce over, and ſerve it up. Garniſh with lemons cut in quarters.

Trouts may be done in the ſame manner.

Haſlets of Salmon.

Cut the ſalmon in middling pieces; ſeaſon them with ſweet herbs, pepper, and ſalt, mixed with butter and the yolk of a raw egg or two; ſkewer them like haſlets, with all the ſeaſoning; ſtrew them with bread crumbs, and either roaſt or boil them, baſting with oil or butter. When they are done of a good colour, ſerve dry, with what ſauce you think proper in a boat.

Salmon

Salmon with Sweet Herbs.

Take a piece of butter, and mix it with chopped parſley, ſhalots, ſweet herbs, muſhrooms, pepper, and ſalt; put ſome of this in the bottom of the diſh you intend for table, then ſome thin ſlices of ſalmon upon it, and the remainder of the butter and herbs upon the ſalmon; ſtrew it over with bread crumbs, and baſte it with butter, bake it in the oven. When it is done, drain the fat from it, and ſerve it with a clear reliſhing ſauce.

To dreſs dried Salmon.

Lay your dried ſalmon in ſoak for two or three hours, then lay it on the gridiron, and ſhake a little pepper over it.

To dreſs a Jowl of pickled Salmon.

Lay your ſalmon in freſh water all night, then lay it in a fiſh-plate, put it into a large ſtew-pan, ſeaſon it with a little whole pepper, a blade or two of mace tied in a courſe muſlin rag, a whole onion, a nutmeg bruiſed, a bundle of ſweet herbs and parſley, a little lemon-peel; put to it three large ſpoonfuls of vinegar, a pint of white wine, and a quarter of a pound of freſh butter rolled in flour. Cover it cloſe, and let it ſimmer over a ſlow fire for a quarter of an hour, then carefully take up your ſalmon, and lay it in your diſh; ſet it over the hot water and cover it. In the mean time, let your ſauce boil till it is thick and good. Take out the ſpice, onion, and ſweet herbs, and pour it over the fiſh Garniſh with lemon.

To

To dreſs Sturgeon.

Waſh your ſturgeon clean, lay it all night in ſalt and water; the next morning take it out, rub it with allegar, and let it lie in it for two hours. Then have ready a fiſh kettle of boiling water, with an ounce of bay-ſalt, two large onions, and a few ſprigs of ſweet marjoram. Boil your ſturgeon till the bones will leave the fiſh, then take it up, take the ſkin off, and flour it; ſet it before the fire, baſte it with freſh butter, and let it ſtand till it is of a fine brown. Then diſh it up, and pour into the diſh what ſauce you think proper. Garniſh with criſp parſley and red pickles. This is a proper diſh for the top or middle.

Sturgeon broiled.

Take your ſturgeon, ſtew it in as much liquid as will ſtew it, being half broth or water, and half white wine, with a little vinegar, ſliced roots, onions, ſweet herbs, whole pepper, and ſalt. When done, ſerve it upon a napkin. Garniſh with green parſley, and ſerve with what ſauces you pleaſe in ſauce-boats, ſuch as capers, anchovies, &c.

To ſtew Cod.

Cut ſome ſlices of cod as for boiling, ſeaſon them with grated nutmeg, pepper, ſalt, a bunch of ſweet herbs, an onion ſtuck with cloves. Put them into a ſtew-pan, with half a pint of white wine, and a quarter of a pint of water. Cover them cloſe, and let them ſimmer for five or ſix minutes; then ſqueeze in the juice of a lemon, a few oyſters, and their liquor ſtrained,

ed, a piece of butter rolled in flour, and a blade or two of mace. Cover them close, and let them stew softly. Shake the pan often to prevent its burning. When the fish is enough, take out the onion and sweet herbs, lay the cod in a warm dish, and pour the sauce over it.

To bake a Cod's Head.

Make the head very clean, butter the pan you intend to bake it in, put the head into the pan, put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon-peel, and horse-radish. Flour your head, grate a little nutmeg over it, stick pieces of butter all over it, and throw raspings over that. Send it to the oven to bake. When it is enough, take it out of that dish, and lay it carefully into the dish you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the mean time be quick, pour all the liquor out of the dish it was baked in into a saucepan, set it on the fire to boil three or four minutes, then strain it, and put to it a quarter of a pint of red wine, two spoonfuls of ketchup, a pint of shrimps, half a pint of oysters or mussels, liquor and all, but first strain it; a spoonful of mushroom pickle, a quarter of a pound of butter, rolled in flour. Stir it together till it is thick and boils, then pour it into the dish. Have ready some toast, cut three corner ways and fried crisp. Stick pieces about the head and mouth,

and lay the reſt round the head. Garniſh with lemon notched, ſcraped horſe-radiſh, and parſley criſped in a plate before the fire. Lay one ſlice of lemon on the head, and ſerve it up hot.

To dreſs a Cod's Head and Shoulders.

Having taken out the gills, and the blood clean from the bone, waſh the head very clean, rub over it a little ſalt and a glaſs of allegar, then lay it on your fiſh-plate. When your water boils throw in a good handful of ſalt, with a glaſs of allegar, then put in your fiſh, and let it boil gently for half an hour; if it is a large one, three quarters. Take it up very carefully, and ſtrip the ſkin nicely off. Set it before a briſk fire, dredge it all over with flour, and baſte it with butter. When the froth begins to riſe, throw over it ſome very fine white bread crumbs. You muſt keep it baſting all the time to make it froth. When it is of a fine white brown diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid round it, or fried oyſters. Cut the roe and liver into ſlices, and lay over it a little of the lobſter out of the ſauce in lumps, and then ſerve it.

To broil Cod.

Having cut a cod into ſlices of about two inches thick, dry and flour them well; make a good clear fire, rub the gridiron with a piece of chalk, and ſet it high from the fire. Turn them often till they are quite enough, and of a fine brown. They reqire great care to keep them from breaking. Lobſter or ſhrimp ſauce.

To

To dreſs Salt Cod.

Let your fiſh lie in water all night, and if you put a glaſs of vinegar into the water, it will draw out the ſalt, and make it eat freſh. The next day boil it, and when it is enough, break it into flakes on the diſh. Pour over it parſnips boiled, and beat fine, with butter and cream; but egg ſauce is more generally uſed. As it very ſoon grows cold, you muſt ſend it to table on a water-plate.

To crimp Cod.

Cut a very freſh cod into ſlices, and throw it into pump water and ſalt; ſet over a ſtove a fiſh-kettle, or ſtew-pan, almoſt full of ſpring water, and ſalt enough to make it taſte brackiſh. Make it boil very quick, and then put in the ſlices of cod, and keep them boiling; ſkim them very clean; they will take about eight or nine minutes; then take out the fiſh and lay it on a fiſh-plate. Shrimp or oyſter ſauce.

Freſh Cod with Sweet Herbs.

Cut a ſmall cod in five or ſix pieces, bone it, and marinade it in melted butter, the juice of a lemon, chopped parſley, ſhalots, and ſweet herbs; then lay it upon the diſh you intend for table, with all the marinade both under and over, and ſtrew it over with bread crumbs. Baſte it with melted butter, bake it in the oven, and ſerve it with what ſauce you think proper.

To dreſs Cod's Sounds.

Steep them as you do the ſalt cod, and boil them in a large quantity of milk and water. When they are very

very tender and white, take them up, and drain the water out; then pour the egg-ſauce boiling hot over them and ſerve them up.

To broil Cod's Sounds.

Lay them a few minutes in hot water, then take them out, and rub them well with ſalt, and take off the ſkin and black dirt, when they will look white. After this, put them into water, and give them a boil. Take them out, flour them well, pepper and ſalt them, and then put them on the gridiron. As ſoon as they are enough, lay them on your diſh, and pour melted butter and muſtard over them.

To broil Crimp Cod.

Having put a gallon of pump-water into a pot, ſet it on the fire, put in it a handful of ſalt; boil it up ſeveral times, and ſkim it often. When it is well cleared from the ſcum, take a middling cod, as freſh as you can get, throw it into a tub of freſh pump water, let it lie a few minutes, and then cut it into ſlices two inches thick; throw theſe into the boiling brine, and let it boil briſkly for a few minutes; then take out the ſlices, take great care not to break them, and lay them on a ſieve to drain. When they are dried, flour them, and lay them at a diſtance upon a very good fire to broil. Lobſter or ſhrimp ſauce.

To dreſs Herrings.

The moſt general way of dreſſing herrings is to broil or fry them, with melted butter.

To

To fry Herrings.

Scale them, gut them, cut off their heads, waſh them clean, dry them in a cloth, flour them, and fry them in butter. Have ready a good many onions peeled and cut thin. Fry them of a light brown with the herrings. Lay the herrings in your diſh, and the onions round; butter and muſtard in a cup, You muſt do them with a quick fire.

To bake Herrings.

Having well cleaned your herrings, lay them on a board, take a little black and Jamaica pepper, a few cloves, and a good deal of ſalt; mix them together, then rub it all over the fiſh, lay them ſtraight in a pot, cover them with allegar, tie ſtrong paper over the pot, and bake them in a moderate oven. If your allegar is good they will keep two or three months. You may eat them either hot or cold.

To ſtew Soal', Plaice, or Flounders.

Half fry them in three ounces of butter of a fine brown, then take up your fiſh, and put to your butter a quart of water, and boil it ſlowly a quarter of an hour, with two anchovies and an onion ſliced; then put in your fiſh again, with an herring, and ſtew them gently twenty minutes; then take out your fiſh, and thicken the ſauce with butter and flour, and give it a boil; then ſtrain it through a hair ſieve over the fiſh, and ſend them up hot.

N. B. If you chooſe cockle, or oyſter liquor, put it in juſt before you thicken the ſauce; or you may ſend oyſters, cockles, or ſhrimps, in a ſauce-boat to table.

To fry Scals.

Having ſkinned them, rub them over with yolk of egg, ſtrew on them very fine bread crumbs, or flour them; fry them with a briſk fire. Anchovy ſauce.

To broil Whitings or Haddocks.

Gut and waſh them, dry them with a cloth, and rub a little vinegar over them, it will keep the ſkin on better. Duſt them with flour, rub your gridiron with butter, and let it be very hot when you lay the fiſh on or they will ſtick; turn them two or three times on the gridiron. When enough, ſerve them up, and lay pickles round them, with plain melted butter, or cockle ſauce. They are a pretty diſh for ſupper.

To broil Mackarel whole.

Clean your mackarel, ſplit them down the back, and ſeaſon them with pepper and ſalt, ſome mint, parſley, and fennel, chopped very fine. Flour them, and fry them of a fine light brown, and put them on a diſh and ſtrainer. Let your ſauce be fennel and butter, and garniſh with parſley.

To boil Mackarel

Cut their heads off, waſh and dry them in a cloth, cut them open, rub the bone with a little bay ſalt beat fine; take ſome mace, black and white pepper, a few cloves, all beat fine; lay them in a long pan, and between each layer of fiſh put two or three bay leaves, cover them with vinegar; tie writing-paper over them firſt, and then thick brown paper doubled; they muſt be put into a very ſlow oven, and will take a long time doing.

doing. When the are enough, uncover them, let them ſtand till they are cold, then pour away all the vinegar they were baked in, cover them with ſome more vinegar, and put in an onion ſtuck with cloves. Send them to a very ſlow oven again, and let them ſtand two hours, They will keep a great while. Always take them out with a ſlice; the hands will ſpoil them. The great bones taken out are good boiled.

To ſtew a Trout.

Stuff a ſmall trout with grated bread, a piece of butter, parſley chopped, lemon-peel grated, pepper, ſalt, nutmeg, ſavory herbs, and yolk of egg mixed; put it into a ſtew-pan, with a quart of good boiled gravy, ſome Madeira, an onion, a little whole pepper, a few cloves, a piece of lemon-peel; ſtew it in this gently till enough; add a little flour mixed in ſome cream, a little catchup; boil them up; ſqueeze in ſome lemon-juice.

To fry Trout or Perch.

Scale, gut, and waſh them, dry them well, then lay them ſeparately on a board before the fire; two minutes before you fry them, duſt them well with flour, and fry them a fine brown in roaſt drippings or rendered ſuet. Served them up with melted butter and criſped parſley.

Pike with force-meat.

Prepare your pike thus:—Gut it without cutting it open, but take care it is well cleaned; cut a notch down the back from head to tail, turn it round, faſten the

tail in the mouth, and lay it in a marinade. For your forced-meat take the udder of a leg of veal, or the kidney part of a loin of lamb, ſome fat bacon cut in dice, the ſpawn or melt of the fiſh, ſome green onions, a muſhroom or two, or truffles, parſley, and ſalt, a little nutmeg and pepper, add a morſel of butter to fry it; chop it all well, and the crumb of a French roll ſoaked in cream or milk; pound all together, in a large mortar, with three or four eggs; try if it ſeaſoned to your mind, fill the belly of your fiſh, and cloſe up that part that is cut in the back, make it nice and even; take two or three eggs, daub it well over, ſtrew ſome crumbs of bread upon it, and bake it in a gentle oven; the time according to the bigneſs of your pike. For your ſauce, to two or three ladles of your cullis, add two or three large ſpoonfuls of whole capers, ſome parſley minced fine, the juice of two lemons, a little minced ſhalot, and ſerve it up your hot diſh, but not poured over.

As this diſh is baked garniſh with a large quantity of fried parſley.

To ſtew Pike.

Make a brown with butter and flour, then a pint of red wine, a faggot, four cloves, two dozen ſmall onions half boiled, pepper and ſalt, then cut the pike in pieces. Stew it ſlowly 'till the fiſh is done. Take out the faggot, and add a piece of butter. When ready to ſerve, add two chopped anchovies, and a ſpoonful of capers; garniſh

garniſh with fried bread, and ſerve the ſauce over all. You may alſo add, artichoke bottoms, muſhrooms, carp-roes, &c.

To fry Carp.

Take a brace of carp, ſcale, gut, and clean them, dry them well in a cloth, flour them, and put them into a frying-pan of boiling lard; let them be of a fine brown, Fry the roes, and cut ſome thin ſlices of bread with three corners, fry them. Lay the fiſh on a coarſe cloth to drain, then put them into the diſh, the roes on each, the toaſts between. Anchovy ſauce.

To fry Tench.

Gut, waſh, and dry them well in a cloth; ſlit them down the back, ſprinkle a little ſalt over them, and dredge them with flour; fry them of a fine brown in boiling lard. Sauce, anchovy, with muſhrooms truffles and capers, all chopped ſmall, and ſtewed in gravy, with the juice of a lemon and a little fiſh cullis.

To fry Smelts.

Draw the guts out at the gills, but leave in the melt or roe, dry them with a cloth, beat an egg, rub it over them with a feather, and ſtrew crumbs of bread over them. Fry them with hog's lard or beef ſuet, and put in your fiſh when it is boiling hot; ſhake them a little, and fry them till they are of a fine brown. Drain them on a diſh, or in a ſieve; and when you diſh them up, put a baſon, bottom up, in the middle of your diſh, and lay the tails of your fiſh on it.

OF

OF SAUCES.

Sauce Poivrade.

TAKE a little butter, ſliced onions, bits of carrot, parſley root, two cloves of garlic, two cloves, and a laurel leaf. Soak all together till it takes colour; then add ſome cullis, a little vinegar, broth, ſalt and pepper; boil it to the conſiſtence of ſauces; ſkim and ſift it for uſe.

Sauce for a Cod's Head.

Pick out a good lobſter; if it be alive, ſtick a ſkéwer in the vent of the tail to keep out the water. Throw an handful of ſalt into the water, and, when it boils, put in the lobſter, which muſt boil half an hour. If it has ſpawn, pick them off, and pound them exeeedingly fine in a marble mortar. Put them into half a pound of melted butter, then take the meat out of your lobſter, pull it in bits, and put it in your butter, with a large ſpoonful of lemon-pickle, the ſame quantity of walnut ketchup, a ſlice off an end of a lemon, one or two ſlices of horſe-radiſh, as much beaten mace as will lay

on a ſix-pence, and ſeaſon to your taſte with ſalt and cayenne pepper. Boil them one minute, and then take out the horſe-radiſh and lemon, and ſerve it in your ſauce-boat. If lobſters cannot be had, you may make uſe of oyſters, or ſhrimps, the ſame way. And if you can get no kind of ſhell fiſh, you may then add two anchovies, cut ſmall, a ſpoonful of walnut liquor, and a large onion ſtuck with cloves.

Parſley and Butter.

Tie up ſome parſley in a bunch, waſh it, and put it into ſome boiling water, with a little ſalt; after it has boiled up very quick two or three times, take it out and chop it very fine; then mix it with ſome melted butter.

Poor Man's Sauce.

Cut ſome young onions into water, with ſome chopped parſley. It is very good with roaſted mutton.

Homme.

Slice half a lemon, boil it in a little broth with two or three chopped ſhalots, pepper and ſalt, and a ſpoonful of oil; and ſerve it in a ſauce-boat.

Lemon Sauce for boiled Fowls.

Take a lemon and pare off the rind, cut it into ſlices, and take the kernels out, cut it into ſquare bits; blanch the liver of the fowl and chop it fine; mix the liver and lemon together in a boat, and pour ſome hot melted butter on it, and ſtir it up. Boiling it will make it go to oil.

Muſhrooms

Muſhroom Sauce for white Fowls of all ſorts.

Take about a quart of freſh muſhrooms, well cleaned and waſhed, cut them in two, put them in a ſtew-pan, with a little butter, a blade of mace, and a little ſalt. Stew it gently for half an hour, then add a pint of cream, and the yolk of two eggs beat very well, and keep ſtirring it till it boils up; then ſqueeze half a lemon, put it over your fowls, or turkies, or in baſons, or in a diſh, with a piece of french bread, firſt buttered, then toaſted brown, and juſt dip it in boiling water; put it in the diſh, and muſhrooms over.

Celery Sauce.

Waſh and clean ten heads of celery, cut off the green tops, and take off the outſide ſtalks, cut them into thin bits, and boil it in gravy till it is tender; thicken it with flour and butter, and pour it over your meat. A ſhoulder of mutton, or a ſhoulder of veal, roaſted, is very good with this ſauce.

Caper Sauce.

Take ſome capers, chop half of them, put the reſt in whole; chop alſo a little parſley very fine, with a little bread grated very fine, and ſome ſalt; put theſe into butter melted very ſmooth. Some only chop the capers a little, and put them into the butter.

Shalot Sauce.

Take five or ſix ſhalots, chopped fine, put them into a ſaucepan with a gill of gravy, a ſpoonful of vinegar, and ſome pepper and ſalt; ſtew them for a minute, then pour them into your diſh, or put it in ſauce-boats.

Egg Sauce.

Take two eggs and boil them hard. Firſt chop the whites, then the yolks, but neither of them very fine, put them together. Then put them into a quarter of a pound of good melted butter, and ſtir them together.

Apple Sauce.

Pare, core, and ſlice your apples; then put a little water in the ſaucepan to keep them from burning; and a bit of lemon-peel. When they are enough, take out the peel, bruiſe the apples, add a lump of butter, and a little ſugar.

Onion Sauce.

Boil eight or ten large onions, change the water three times, while they are boiling. When enough, chop them on a board to keep them from growing of a bad colour: put them in a ſauce-pan with a quarter of a pound of butter, and two ſpoonfuls of thick cream; boil it a little, and pour it over your diſh.

Gooſeberry Sauce.

Put ſome coddled gooſeberries, a little juice of ſorrel, and a little ginger, into ſome melted butter.

Fennel Sauce.

Having boiled a bunch of fennel and parſley, chop it ſmall, and ſtir it into melted butter.

Bread Sauce.

Put a pretty large piece of crumb of bread that is not new, into half a pint of water, with an onion, a blade of mace, and a few pepper-corns in a bit of cloth;

boil theſe a few minutes; take out the onions and ſpice, maſh the bread very ſmooth, add a piece of butter and a little ſalt.

Bread ſauce for a pig is made the ſame, with the addition of a few currants picked, waſhed, and boiled in it.

Mint Sauce.

Waſh your mint perfectly clean from grit and dirt, chop it very fine, and put to it vinegar and ſugar.

Sauce Robert.

Cut ſome large onions into ſquare pieces, cut ſome fat bacon in the ſame manner, put them together in a ſaucepan over the fire, ſhake them round to prevent their burning. When they are brown, put in ſome good veal gravy, with a little pepper and ſalt; let them ſtew gently till the onions are tender, then put in a little ſalt, ſome muſtard and vinegar, and ſerve it hot.

Anchovy Sauce.

Put an anchovy into a pint of gravy, then take a quarter of a pound of butter rolled in flour, and ſtir all together till it boils. You may add a little juice of lemon, ketchup, red wine, and walnut liquor, juſt as you think proper.

Plain butter melted thick, with a ſpoonful of walnut pickle, ketchup, or anchovy, is a good ſauce: in ſhort, you may put as many things as you pleaſe into ſauce.

Shrimp Sauce.

Waſh half a pint of ſhrimps very clean, and put them into a ſtew-pan, with a ſpoonful of anchovy li-

quor, and a pound of butter melted thick. Boil it up for five minutes, and ſqueze in half a lemon. Toſs it up, and put it into your ſauceboat.

To criſp Parſley.

Having picked and waſhed your parſley, put it into a Dutch oven, or on a ſheet of paper; do not ſet it too near the fire; turn it till it is quite criſp. Lay little bits of butter on it, but not to be greaſy. It is a better method than that of frying it.

Plain Sour Sauce.

Take ſome freſh ſorrel leaves, pick off the ſtalks, bruiſe the leaves, and put them into a plate with their juice, ſtrew on ſome pepper and ſalt, ſtir all together, and ſerve it cold.

White Sauce for Fiſh.

Having waſhed two anchovies put them into a ſaucepan, with one glaſs of white wine, and two of water, half a nutmeg, and a little lemon-peel. When it has boiled five or ſix minutes, ſtrain it through a ſieve. Add to it a ſpoonful of white wine vinegar, thicken it a little, then put in near a pound of butter, rolled in flour. Boil it well, and pour it hot upon your fiſh.

A white Sauce for Veal.

To a pint of good veal gravy, put a ſpoonful of lemon-pickle, half an anchovy, a tea ſpoonful of muſhroom-powder, or a few pickled muſhrooms; give it a gentle boil; then put in half a pint of cream, the yolks of two eggs beat fine; ſhake it over the fire after the cream and eggs are in, but do not let it boil, as that would curdle the cream.

Sauce for Pheaſants or Partridges.

Theſe birds are uſually ſerved up gravy-ſauce in the diſh, and bread-ſauce in a boat.

Sauce for Wild Duck, Teal, &c.

Take a proper quantity of veal gravy, with ſome pepper and ſalt; ſqueeze in the juice of two Seville oranges, add a little red wine, and let the red wine boil ſome time in the gravy.

To make Force-meat Balls.

Force-meat balls are a great addition to all made-diſhes, made thus:—Take half a pound of veal, and half a pound of ſuet cut fine, and beat in a marble mortar or wooden bowl. Have a few ſweet herbs and parſley ſhred fine, a little mace dried and beat fine, a ſmall nutmeg grated, or half a large one, a little lemon-peel cut very fine, a little pepper and ſalt, and the yolks of two eggs. Mix all theſe well together, then roll them in little round balls, and ſome in little long balls; roll them in flour, and fry them brown. If they are for any thing of white ſauce, put a little water in a ſaucepan, and when the water boils, put them in, and let them boil for a few minutes, but never fry them for white ſauce.

Sauce for boiled Salmon.

Having boiled a bunch of fennel and parſley, chop them fine, and put it into ſome good melted butter, and ſend it to table in a ſauceboat; another with gravy ſauce.

To

To make the gravy ſauce, put a little brown gravy into a ſauce-pan with one anchovy, a tea ſpoonful of lemon-pickle, a meat-ſpoonful of liquor from your walnut-pickle, one or two ſpoonfuls of the water that the fiſh was boiled in; it gives it a pleaſant flavor; a ſtick of horſe-radiſh, a little browning and ſalt; boil them three or four minutes, thicken it with flour and a good lump of butter, and ſtrain it through an hair ſieve. This is a good ſauce for moſt kinds of fiſh.

An excellent Sauce for moſt kinds of Fiſh.

Take ſome mutton or veal gravy, put to it a little of the water that drains from your fiſh; when boiled enough, put it in a ſauce-pan, and put in a whole onion, one anchovy, a ſpoonful of ketchup, and a glaſs of white wine; thicken it with a lump of butter mixed with flour, and a ſpoonful of cream; if you have oyſters, cockles, or ſhrimps, put them in after you take it off the fire; but it is extremely good without. You may uſe red wine inſtead of white, by leaving out the cream.

To make Oyſter Sauce.

The oyſters being opened, waſh them out of the liquor, then ſtrain it; put that and the oyſters into a little boiled gravy; juſt ſcald them; add ſome cream, a piece of butter mixed with flour, and ſome ketchup; make all up; let it boil, but not much, as it will make the oyſters grow hard and ſhrink; yet care ſhould be taken that they are enough, as nothing is more diſagreeable than for the oyſters to taſte raw. Or melted butter only, with the oyſters and their liquor.

Aſpic Sauce.

Infuſe chervil, tarragon, burnet, garden-creſs, and a little mint, in a little cullis, for above half an hour, then ſift it, and add to it a ſpoonful of garlick-vinegar, pepper, and ſalt; ſerve up in a ſauce-boat.

Lobſter Sauce.

Bruiſe the body of a lobſter into thick melted butter, and cut the fleſh into it in ſmall pieces; ſtew all together, and give it a boil; ſeaſon with a little pepper, ſalt, and a very ſmall quantity of mace.

To make Lemon-Pickle.

Take twenty-four lemons, grate off the out-rinds very thin, and cut them in four quarters, but leave the bottom whole, rub on them equally half a pound of bay-ſalt, and ſpread them on a large pewter diſh; either put them in a cool oven, or let them dry gradually by the fire, till the juice is dried into the peels; then put them into a well-glazed pitcher, with an ounce of mace, and half an ounce of cloves beat fine, an ounce of nutmeg cut into thin ſlices, four ounces of garlic peeled, half a pint of muſtard-ſeed bruiſed a little and tied in a muſlin-bag; pour two quarts of boiling white wine vinegar upon them, cloſe the pitcher well up, and let it ſtand five or ſix days by the fire; ſhake it up every day, then tie it up, and let it ſtand for three months to take off the bitter. When you bottle it, put the pickle and lemon in a hair ſieve, preſs them well to get out the liquor, and let it ſtand a day, then pour off the fine, and bottle it. Let the other ſtand three or

four days, and it will refine itſelf. Pour it off, and bottle it; let it ſtand again, and bottle it till the whole is refined. It may be put into any white ſauce, and will not hurt the colour. It is very good for fiſh-ſauce and made-diſhes. A tea-ſpoonful is enough for white, and two for brown ſauce for a fowl. It is a moſt uſeful pickle, and gives a pleaſant flavour. Always put it in before you thicken the ſauce, or put any cream in, leſt the ſharpneſs ſhould make it curdle.

A Cullis for Ragoos, and rich Sauces.

Take two pounds of veal, two ounces of ham, two or three cloves, a little nutmeg, a blade of mace, ſome parſley-roots, two carrots cut to pieces, ſome ſhalots, two bay-leaves; ſet theſe over a ſtove in an earthen veſſel; let them do very gently for half an hour cloſe covered, obſerving they do not burn; put beef broth to it, let it ſtew till it is as rich as is required to be, and then ſtrain it.

Ham Cullis.

This is done with ſlices of veal-fillet, and ham ſufficient to give it a pretty ſtrong taſte; add all ſorts of roots; then add broth without ſalt, a glaſs of white wine, a noſegay of thyme and parſley, half a laurel-leaf, one clove of garlic, a few muſhrooms and ſhalots.

OF PUDDINGS.

PRELIMINARY OBSERVATIONS ON PUDDINGS.

IN boiled puddings, particular care is required that the cloth be clean, and remember to dip it in boiling water, let it be floured, and give your cloth a ſhake. If it is a bread-pudding, tie it looſe; if a batter-pudding, tie it cloſe; and never put your pudding in till the water boils. If you boil in a baſon, butter it, and boil in plenty of water, without covering the pan, and turn it often. When it is enough, take it up in the baſon, let it ſtand a few minutes to cool, then untie the ſtring, wrap the cloth round the baſon, lay your diſh over it, and turn the pudding out; then take off the baſon and cloth with great care, otherwiſe a light pudding is liable to be broken in turning out.

When you make a batter pudding, firſt mix the flour ſmooth with milk, then graduall, put in the ingredients,

by which means it will be perfectly ſmooth, and without lumps. But, for a plain batter-pudding, the beſt method is to ſtrain it through a coarſe hair ſieve, that it may neither have lumps, nor the treadles of the eggs; and for all other puddings, ſtrain the eggs when you beat them. With reſpect to baking, all bread and cuſtard puddings require time, and a moderate oven, that will raiſe and not burn them. Batter and rice puddings a quick oven. Be particularly careful to butter the pan or diſh before you put in your pudding.

A baked Almon Pudding.

Having boiled the ſkins of two lemons very tender, beat them very fine; beat half a pound of almonds in roſe-water, and a pound of ſugar very fine; then melt half a pound butter, and let it ſtand till it is quite cold; beat the yolks of eight eggs, and the whites of four; mix them and beat them all together, with a little orange-flower-water, and bake it in the oven.

A boiled Almond Pudding.

Strain two eggs beaten into a quart of cream, a penny-loaf grated, one nutmeg, ſix ſpoonfuls of flour, half a pound of almonds blanched and beat fine, half a dozen bitter almonds ſweeten with fine ſugar; add a little brandy; boil it half an hour: Pour round it melted butter and wine, ſtick it with almonds blanched and ſlit.

A baked Apple Pudding.

Boil half a pound of apples, and pound them; take half a pound of butter beaten to cream, mix it with the

the apples before they are cold, add ſix eggs with the whites, well beaten and ſtrained, half a pound of ſugar pounded and ſifted, the rinds of two lemons well boiled and beaten; ſift the peel into clean water twice in the boiling; put a thin cruſt in the bottom, and rims of your diſh. It will take half an hour to bake it.

Apple Dumplings.

Having pared and taken out the core of your apples, fill the hole with quince, or orange marmalade, or ſugar, (which ever beſt ſuits) then take a piece of cold paſte, and make a hole in it, as if you was going to make a pie; lay in your apple, and put another piece of paſte in the ſame form, and cloſe it up round the ſide of your apple. It is much preferable to the method of gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour; pour melted butter over them and ſerve them up. Five is ſufficient for a diſh.

An Apricot Pudding.

Coddle ſix large apricots very tender, break them very ſmall, ſweeten them to your taſte; when they are cold add ſix eggs, and only two whites, beat, mix them together, with a pint of good cream; lay a puff paſte over your diſh, and pour in your ingredients. Bake it half an hour, but the oven ſhould not be too hot. When it is enough, throw ſome fine ſugar over it, and ſend it to table.

A Batter Pudding.

Take a quart of milk, beat up the yolks of ſix eggs, and the white's of three, and mix them with a quarter of a pint of milk. Take ſix ſpoonfuls of flour, a tea-ſpoonful of ſalt, and one of beaten ginger. Mix them them together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you think proper, put in half a pound of prunes, or currants, and two or three more eggs. Or you may make it without eggs, in the following manner. Take a quart of milk, mix ſix ſpoonfuls of the flour with a little of the milk firſt, a tea ſpoonful of ſalt, two of beaten ginger, and two of the tincture of ſaffron. Then mix them together, and boil it an hour.

A Bread Pudding.

Cut the crumb of a penny-loaf thin into a quart of milk, ſet it over a chaffing-diſh of coals till the bread has ſoaked up the milk, then put in a piece of butter, ſtir it round, and let it ſtand to cool. Or you may boil your milk, and pour it over the bread, and cover it up cloſe; this method is as good as the other. Then take the yolks of ſix eggs, and half the whites, and beat them up with a little roſe-water and nutmeg; ſalt and ſugar, if you like it. Mix all together, and boil it an hour.

A nice Bread Pudding.

Take half a pint of milk, boil it with a bit of cinnamon, four eggs, and the whites, beaten; the rind of a lemon grated, half a pound of ſuet chopped fine, and

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as much bread as may be thought requiſite. Pour the milk on the bread and ſuet, keep mixing it till cold, then put in the lemon-peel, eggs, a little ſugar, and ſome nutmeg grated fine. This pudding may be either boiled or baked.

A Calf's-Foot Pudding.

Boil four feet tender, pick the niceſt of the meat from the bones, and chop it very fine; add the crumb of a penny-loaf grated, a pound of beef ſuet ſhred ſmall, half a pint of cream, ſeven eggs, a pound of currants, four ounces of citron cut ſmall, two ounces of candied orange-peel cut like ſtraws, a nutmeg, and a large glaſs of brandy. Butter the cloth and flour it, tie it cloſe, let it boil three hours. When you take the pudding up, it is beſt to put it in a bowl that will juſt hold it, and let it ſtand a quarter of an hour before you turn it out; lay your diſh upon the top of the baſon, and turn it upſide down."

A Carrot Pudding.

Scrape a raw carrot very clean, and grate it. Take half a pound of grated carrot, and a pound of grated bread; beat up eight eggs, leaving out half the whites, and mix the eggs with half a pint of cream. Then ſtir in the bread and carrot, half a pound of freſh butter melted, half a pint of ſack, three ſpoonfuls of orange flower-water, and a nutmeg grated. Sweeten to your palate. Mix all together, and if it is not thin enough, ſtir in a little new milk or cream. Let it be of a moderate thickneſs, lay a puff paſte over the diſh, and pour in

in the ingredients. It will take an hour's baking. If you would boil it, you muſt melt butter, and put in white wine and ſugar.

Green Codling Pudding.

Green about a quart of codlings as for a pie, rub them through a hair-ſieve, with as much of the juice of beets as will green your pudding; put in the crumb of half a penny-loaf, half a pound of butter, and three eggs well beaten; beat them all together with half a pound of ſugar, and two ſpoonfuls of cyder. Lay a good paſte round the rim of the diſh, and pour it in.

A Cuſtard Pudding.

Put a piece of cinnamon in a pint of thick cream; boil it; add a quarter of a pound of ſugar; when cold, add the yolks of five eggs beaten; ſtir this over the fire till pretty thick, but you ſhould not let it boil. When quite cold, butter a cloth well, duſt it with flour, tie the cuſtard in it very cloſe, boil it three quarters of an hour. When taken up, put it into a baſon to cool a little; untie the cloth, lay the diſh on the baſon, turn it up. If the cloth is not taken off carefully the pudding may break; grate over it a little ſugar. Melted butter and wine in a boat.

Damaſcene Dumplings.

Having made a good hot paſte cruſt, roll it pretty thin, lay it in a baſon, and put in a proper quantity of damaſcenes; wet the edge of the paſte, and cloſe it up; boil it in a cloth one hour, and ſend it up whole; pour

pour melted butter over it, and grate ſugar round the edge of the diſh.

N. B. Dumplings may be made from any kind of preſerved fruit in the ſame manner.

Gooſeberry Pudding.

Scald a pint of green gooſeberries, and rub them through a ſieve; put to them half a pound of ſugar, and an equal quantity of butter, two or three Naples' biſcuits, and four eggs beaten; mix it, bake it half an hour.

A Grateful Pudding.

Take a pound of fine flour, and a pound of white bread grated; take eight eggs with half the whites, beat them up, and mix with them a pint of milk; then ſtir in the bread and flour a pound of raiſins ſtoned, a pound of currants, half a pound of ſugar, a little beaten ginger, mix all together, and either bake or boil it. It will take three quarters of an hour baking. Put in cream, if you have it, inſtead of milk; the pudding will be much improved by it.

Hard Dumplings.

Put a little ſalt to ſome flour and water, and make it into a paſte. Roll them in balls as large as a turkey's egg; roll them in a little flour, throw them into boiling water, and half an hour will boil them. They are beſt boiled with a good piece of beef. For a change you may add a few currants.

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A Haſty Pudding.

Take a pint of cream, and a pint of milk, a little ſalt, and ſweeten it with loaf ſugar; make it boil; then put it ſome fine flour, and keep it continually ſtirring while the flour is put in, till it is thick enough, and boiled enough; pour it out, and ſtick the tops full of little bits of butter. It may be eaten with ſugar and ſalt.

Herb Pudding.

Of ſpinach, beet, parſley, and leeks, take each a handful, waſh them and ſcald them, then ſhred them very fine; have ready a quart of groats ſteeped in warm water half an hour, and a pound of hog's lard cut in little bits, three large onions chopped ſmall, and three ſage leaves hacked fine; put in a little ſalt, mix all together, and tie it up cloſe. It will require to be taken up in boiling, to looſen the ſtring a little.

A Hunting Pudding.

Take the yolks of ten eggs, and the whites of ſix; beat them up with half a pint of cream, ſix ſpoonfuls of flour, one pound of beef ſuet chopped ſmall, a pound of currants waſhed and picked, a pound of jar raiſins ſtoned and chopped ſmall, two ounces of candied citron, orange and lemon, ſhred fine; put two ounces of fine ſugar, a ſpoonful of roſe water, a glaſs of brandy, and half a nutmeg grated. Mix all together, tie it up in a cloth, and boil it four hours; be ſure to put it in when the water boils, and keep it boiling all the time; turn it into a diſh, and garniſh with powdered ſugar.

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An Italian Pudding.

Take a pint of cream, and ſlice in ſome French rolls, as much as will make it thick enough; beat ten eggs fine, grate a nutmeg, butter the bottom of the diſh, ſlice twelve pippins into it, throw ſome grated orange-peel and ſugar over, and half a pint of red wine; then pour your cream, bread, and eggs, over it; firſt lay a puff paſte at the bottom of the diſh, and round the edges, and bake it half an hour.

A Lemon Pudding.

Take three lemons, and grate the rind off, beat up twelve yolks and ſix whites of eggs, put in half a pint of cream, half a pound of fine ſugar, a little orange-flower-water, a quarter of a pound of butter melted. Mix all together, ſqueeze in the juice of two lemons; put it over the ſtove, and keep ſtirring it till it is thick; put a puff paſte round the rim of the diſh, put in pudding-ſtuff, with ſome candied ſweet-meats cut ſmall over it, and bake it three quarters of an hour.

A Marrow Pudding.

Grate a penny-loaf into crumbs, and pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat up four eggs, and then add a glaſs of brandy, with ſugar and nutmeg to your taſte. Mix them all together, and either boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and when you diſh it up, ſtick them all over it.

A Millet Pudding.

Spread a quarter of a pound of butter at the bottom of a diſh; lay into it ſix ounces of millet, and a quarter of a pound of ſugar. When going to the oven, pour over it three pints of milk.

Norfolk Dumplings.

To half a pint of milk put two eggs, and a little ſalt, and make them into a good thick batter with flour. Have ready a clean ſauce-pan of boiling-water, and drop your batter into it, and two or three minutes will boil them. Be particularly careful that the water boils faſt when you put the batter in. Then throw them into a ſieve to drain, turn them into a diſh, and ſtir a lump of freſh butter into them. If eaten hot they are very good.

An Oat Pudding.

Take two pounds of oats ſkinned, and new milk enough to drown it; eight ounces of raiſins of the ſun ſtoned, the ſame quantity of currants neatly picked; a pound of ſweet ſuet finely ſhred; ſix new-laid eggs well beat; ſeaſon with nutmeg, beaten ginger and ſalt; mix it all together. This is an excellent pudding.

An Oatmeal Pudding.

Boil a pint of fine oatmeal in three pints of new milk, ſtirring it till it is as thick as haſty pudding; take it off, and ſtir in half a pound of freſh butter, a little beaten mace and nutmeg, and a gill of ſack; then beat up eight eggs, half the whites, ſtir all together, lay puff-paſte all over the diſh, pour in the pudding; and make

bake it half an hour. Or you may boil it with a few currants.

An Orange Pudding.

Take the rind of a Seville orange, boil it very ſoft, beat it in a marble mortar, with the juice; put to it two Naples biſcuits, grated very fine, half a pound of butter, a quarter of a pound of ſugar, and the yolks of ſix eggs; mix them well together; lay a good puff paſte round the edge of your china diſh, bake it in a gentle oven half an hour. You may make a lemon-pudding the ſame way, by putting in a lemon inſtead of the orange.

Peas Pudding.

Boil the peas till quite tender, then take it up, untie it, ſtir in a good piece of butter, a little ſalt and a good deal of beaten pepper; then tie it up tight again, boil it an hour longer. It eats fine.

A Plain Pudding.

Put into a pint of milk three laurel-leaves, a little grated lemon-peel, and a bit of mace; boil it, then ſtrain it off, and with a little flour make it into a pretty thick haſty pudding, then ſtir into it a quarter of a pound of butter, two ounces of ſugar, half a ſmall nutmeg grated, five yolks and three whites of eggs; beat them up together, pour it into a diſh, and bake it.

An excellent Plumb Pudding.

Take one pound of ſuet, one pound of currants, and one pound of raiſins ſtoned; the yolks of eight eggs, and the whites of four; the crumb of a penny-loaf grated,

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one pound of flour, half a nutmeg, a tea ſpoonful of grated ginger, a little ſalt, and a ſmall glaſs of brandy; beat the eggs firſt, mix them with ſome milk. By degrees add the flour and other ingredients, and what more milk may be neceſſary; it muſt be very thick and well ſtirred. It will require five hours boiling.

A Potatoe Pudding.

Boil a quarter of a pound of potatoes 'till they are ſoft, peel them, maſh them with the back of a ſpoon, and rub them through a ſieve to have them fine and ſmooth. Then take half a pound of freſh butter melted, half a pound of fine ſugar, and beat them together till they are ſmooth. Beat ſix eggs, both yolks and whites, and ſtir them in with a glaſs of ſack or brandy. You may, if you pleaſe, add half a pint of currants. Boil it half an hour. Melt ſome butter, and put into it a glaſs of white wine, ſweeten with ſugar, and pour it over it.

A Quaking Pudding.

Take a quart of cream, boil it, and let it ſtand till almoſt cold, then beat four eggs a full quarter of an hour, with a ſpoonful and a half of flour; then mix them with your cream; add ſugar and nutmeg to your palate; tie it cloſe up in a cloth well buttered; let it boil an hour, and turn it carefully.

A Rabbit Pudding.

Take the meat of a large roaſted rabbit, chop it very fine with the liver, ſoak the bone in a pint of cream about an hour; boil ſix onions in broth, with a faggot

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of parſley, ſhalots, two cloves, pepper and ſalt; boil it till the liquid is of a thick conſiſtence, chop the onions very fine, mix them with the meat and bread crumbs ſoaked in cream, and the cream wherein you ſoaked the bones; add eight yolks of eggs, three quarters of a pound of lard cut in ſmall pieces, ſalt and ſpices to taſte.

Puddings may thus be made of all ſorts of poultry or game. They may be boiled in a cloth, as a common bread pudding, and ſerved with a reliſhing ſauce.

A Rice Pudding.

Put a quarter of a pound of rice into a ſauce-pan, with a quart of new milk, and a ſtick of cinnamon; ſtir it often to keep it from ſticking to the ſauce-pan. When it has boiled thick, pour it into a pan, ſtir in a quarter of a pound of freſh butter, and ſugar to your palate. Grate in half a nutmeg, add three or four ſpoonfuls of roſe-water, and ſtir it together. When it is cold, beat up eight eggs with half the whites, mix all together, butter a diſh, pour it in and bake it. You may firſt lay a puff paſte all over the diſh. For a change you may put in a few currants and ſweet-meats.

A Ground Rice Pudding.

Boil a quarter of a pound of ground rice in water till it is ſoft, then beat the yolks of four eggs, and put to them a pint of cream, a quarter of a pound of ſugar, and a quarter of a pound of butter; mix them together. You may either boil or bake it.

A cheap plain Rice Pudding.

Take a quarter of a pound of rice, half a pound of raiſins

raiſins ſtoned, and tie them in a cloth- Give the rice a great deal of room to ſwell. Boil it two hours. When it is enough, turn it into your diſh, and pour melted butter and ſugar over it, with a little nutmeg.

A Sago Pudding.

Take two ounces of ſago, boil it with ſome cinnamon and a bit of lemon-peel, till it is ſoft and thick. Grate the crumb of a halfpenny roll, put to it a glaſs of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, and ſugar to your taſte.. When the ſago is cold, put theſe ingredients to it. Mix it all well together. Bake it with a puff paſte. When it comes from the oven, ſtick over it citron cut into pieces, and almonds blanched and cut into ſlips.

A Spinach Pudding.

Take a quarter of a peck of ſpinach, picked and waſhed clean, put it into a ſauce pan with a little ſalt; cover it cloſe, and when it has boiled juſt tender, throw it into a ſieve to drain; then chop it with a knife, beat up ſix eggs, mix well with it half a pint of cream, and a ſtale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter; ſtir all together, put it into the ſauce-pan the ſpinach was ſtewed in, keeping it ſtirring till it begins to be thick, then wet the pudding-cloth and flour it well, tie it up, and boil it an hour; turn it into a diſh, and pour over it melted butter, with a little Seville orange ſqueezed in it, and ſugar. You may bake it, but then you ſhould put in a quarter of a pound of ſugar.

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A Tanſey Pudding.

Put as much boiling cream to four Naples biſcuits grated as will wet them, beat the yolks of four eggs. Have ready a few chopped tanſey-leaves, with as much ſpinach as will make it a pretty green. Be careful not to put too much tanſey in, becauſe it will make it bitter. Mix all together when the cream is cold, with a little ſugar, and ſet it over a ſlow fire till it grows thick; then take it off, and, when cold, put it in a cloth well buttered and floured, tie it up cloſe, and let it boil three quarters of an hour; take it up in a baſon, and let it ſtand a quarter of an hour, then turn it carefully out, and put white-wine ſauce round it.

A Spoonful Pudding.

Take a ſpoonful of flour, a ſpoonful of cream, or milk, an egg, a little nutmeg, ginger and ſalt; mix all together, and boil it in a little wooden diſh half an hour. You may add a few currants.

A Suet Pudding.

Take a pound of ſhred ſuet, a quart of milk, four eggs, two tea ſpoonfuls of grated ginger, a little ſalt, and flour enough to make it a thick batter; boil it two hours. It may be made into dumplings, when half an hour will boil them.

A Tranſparent Pudding.

Butter eight eggs well, put them in a pan with half a pound of freſh butter, half a pound of fine powdered ſugar, and half a nutmeg grated; ſet it on the fire and keep ſtirring it till it is of the thickneſs of buttered

eggs, then put it away to cool; put a thin puff paſte round the edge of your diſh; pour in the ingredients, bake it half an hour in a moderate oven, and ſend it up hot. It is a pretty pudding for a corner for dinner, and a middle for ſupper.

Vermicelli Pudding.

Boil a quarter of a pound of vermicelli in a pint of milk till it is ſoft, with a ſtick of cinnamon; then take out the cinnamon, and put in half pint of cream, a quarter of a pound of butter, melted, and a quarter of a pound of ſugar, with the yolks of four eggs beaten.—Bake it in an earthen diſh without a paſte.

Yeaſt Dumplings.

Make a light dough as for bread, with flour, water, yeaſt, and ſalt; cover it with a cloth, and ſet it before the fire for half an hour. Then have a ſauce-pan of water on the fire, and when it boils, take the dough, and make it into little round balls, as big as a large hen's eggs. Then flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot, or ſauce-pan, for they will then be heavy, and be ſure to keep the water boiling all the time. — When they are enough, take them up, and lay them in your diſh, with melted butter in a boat. To ſave trouble, you may get your dough at the baker's, which will do as well.

A Yorkſhire Pudding.

Take a quart of milk and five eggs, beat them up together,

together, and mix them with flour till it is of a good pancake batter, and very ſmooth; put in a little ſalt, ſome grated nutmeg and ginger; butter a dripping or frying-pan, and put it under a piece of beef, mutton, or a loin of veal, that is roaſting, and then put in your batter; and when the top-ſide is brown, cut it in ſquare pieces and turn it, and then let the under-ſide be brown. Put it in a hot diſh, as clean from fat as you can, and ſend it to table hot.

White Puddings in Skins.

Boil half a pound of rice in milk till it is ſoft, having firſt waſhed the rice in warm water. Put it into a ſieve to drain, and beat half a pound of Jordan almonds very fine with ſome roſe-water. Waſh and dry a pound of currants, cut a pound of hog's-lard in ſmall bits, beat up ſix eggs, half a pound of ſugar, a large nutmeg grated, a ſtick of cinnamon, a little mace, and a little ſalt. Mix them together, fill your ſkins, and boil them.

To make Black Puddings.

Before you kill a hog, get a peck of groats, boil them half an hour in water, then drain them, and put them into a clean tub, or large pan; then kill your hog, and ſave two quarts of the blood, and keep ſtirring it till the blood is quite cold; then mix it with your groats, and ſtir them together. Seaſon with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each, dry it, beat it well, and mix in. Take a little winter ſavory, ſweet

marjoram, and thyme, penny-royal ſtripped off the ſtalks and chopped very fine; juſt enough to ſeaſon them and give them a flavor, but no more. The next day take the leaf of the hog, and cut into dice, ſcrape and waſh the guts very clean, then tie one end and begin to fill them. Mix in the fat as you fill them; be ſure to put in a good deal of fat, fill the ſkin three parts full, tie the other end, and make your puddings what length you pleaſe; prick them with a pin, and put them in a kettle of boiling water. Boil them very ſoftly an hour, then take them out, and lay them on clean ſtraw.

Almond Hog's Puddings.

Take a pound of beef marrow chopped fine, half a pound of ſweet almonds blanched and beat fine, with a little orange-flower or roſe water, half a pound of white bread grated fine, half a pound of currants clean waſhed and picked, a quarter of a pound of fine ſugar, a quarter of an ounce of mace, nutmeg and cinnamon, together, of each an equal quantity, and half a pint of ſack or mountain. Mix all together with half a pint of good cream, and the yolks of four eggs. Half fill the guts, tie them up, and boil them a quarter of an hour, and prick them as they boil to keep the guts from breaking. For a change, you may leave out the currants, but you muſt then add a quarter of a pound more ſugar.

OF

OF PIES.

PRELIMINARY OBSERVATIONS ON PIES.

IT may be neceſſary to inform the reader, that raiſed pies ſhould have a quick oven, and be well cloſed up, or they will fall in the ſides. It ſhould have no water put in till juſt before you put it in the oven, as that will give the cruſt a ſoddened appearance, and may probably occaſion it to run. Light paſte requires a moderate oven, but not too ſlow, as it will make it look heavy, and a quick oven will catch and burn it, and not give it time to riſe. Tarts that are iced, ſhould be baked in a ſlow oven, or the icing will become brown before the paſte is properly baked. Tarts of this ſort ſhould be made a ſugar-paſte, and rolled very thin.

Paſte for Tarts.

Take one pound of flour, three quarters of a pound of butter; mix up together, and beat with a rolling-pin.

Criſp Paſte for Tarts.

To one pound of fine flour put one ounce of loaf ſugar, beat and ſifted. Make it into a ſtiff paſte with a gill of boiling cream, and three ounces of butter to it; work it well, and roll it very thin. When you have made your tarts, beat the white of an egg a little, rub it over them with a feather, ſift double refined ſugar over them, and bake them in a moderate oven.

Puff Paſte.

Take a quarter of a peck of flour, rub in a pound of butter very fine, make it up in a light paſte with cold water, juſt ſtiff enough to work it up; then roll it cut about as thick as a crown piece; put a layer of butter all over; ſprinkle on a little flour, double it up, and roll it out again; double and roll it three times, then it is fit for pies and tarts that require a puff paſte.

Short Cruſt.

Rub ſome flour and butter together, (ſix ounces of butter and eight of flour) mix it up with as little water as poſſible, ſo as to have a ſtiffiſh paſte; beat it well, and roll it thin. This is the beſt cruſt for all tarts that are to be eaten cold, and for preſerved fruit. A moderate oven. An ounce and a half of ſifted ſugar may be had.

A good Paſte for great Pies.

Put the yolks of three eggs to a peck of flour, pour in ſome boiling water, then put in half a pound of ſuet, and a pound and a half of butter. Skim off the butter and ſuet, and as much of the liquor as will make it a light good cruſt. Work it up and roll it out.

A Paſte for Cuſtards.

Pour half a pound of boiling cream on two pounds of flour, with as much water as will make it into a good paſte. Work it well, and when it has cooled a little, raiſe your cuſtards, put a paper round the inſide of them, and when they are half baked fill them.

An Apple Pie.

Make a good puff paſte cruſt, lay ſome round the ſides of the diſh, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the ſugar you intend for your pie, mince a little lemon peel fine, throw over, and ſqueze a little lemon over them, then a few cloves, here and there one; then the reſt of your apples and the reſt of your ſugar. Sweeten to your palate, and ſqueze in a little more lemon. Boil the peeling of the apples and the cores in ſome fair water, with a blade of mace, till it is very good, ſtrain it, and boil the ſyrup with a little ſugar, till there is but very little and good; pour it into your pie, put on your upper cruſt, and bake it. You may, if you pleaſe, put in a little quince or marmalade.

Make a pear pie in the ſame manner, but omit the quince. You may butter them when they come out of the oven. Or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg ſweetened with ſugar; put it over a ſlow fire, and keep ſtirring it till it juſt boils up; take off the lid, and pour in the cream. Cut the cruſt into little three-corner pieces, ſtick about the pie, and ſend it to table cold.

An Apple Tart.

Take eight or ten large codlings, ſcald them, and when cold, ſkin them; beat the pulp as fine as you can with a ſilver ſpoon, then mix the yolks of ſix eggs, and the whites of four; beat all together as fine as poſſible, put in grated nutmeg and ſugar to your taſte; melt ſome fine freſh butter, and beat it till it is like a fine thick cream; then make a fine puff-paſte, cover a tin patty-pan with it, and pour in the ingredients, but do not cover it with the paſte Bake it a quarter of an hour, then ſlip it out of the patty-pan into a diſh, and ſtrew ſome ſugar finely beat, and ſifted all over it.

A Beef Steak Pie.

Take four or five rump ſteaks, beat them very well with a paſte pin, ſeaſon them with pepper and ſalt, lay a good puff paſte round the diſh, and put a little water in the bottom; then lay the ſteaks in, with a lump of butter upon every ſteak, and put on the lid. Cut a little paſte in what form you pleaſe, and lay it on.

A Bride's Pie.

Having boiled two calves feet, take the meat from the bones, and chop it very ſmall; take a pound of beef ſuet, and a pound of apples, ſhred them ſmall, waſh and pick one pound of currants, dry them before the fire, ſtone and chop a quarter of a pound of jar raiſins, a quarter of an ounce of cinnamon, the ſame quantity of mace and nutmeg, two ounces of candied citron, the ſame of lemon cut thin, a glaſs of brandy, and one of champaigne; put them in a china diſh, with a rich

puff

puff-paſte over it; roll another lid, and cut it in leaves, flowers, figures, and put a glaſs ring in it.

A Calf's-foot Pye.

Put your calf's feet into a ſauce pan, with three quarts of water, and three or four blades of mace; let them boil ſoftly till there is about a pound and a half; then take out the feet, ſtrain the liquor, and make a good cruſt. Cover your diſh, then pick off the fleſh from the bones, and lay half in the diſh. Strew over it half a pound of currants, clean waſhed and picked, and half a pound of raiſins ſtoned. Then lay on the reſt of the meat, ſkim the liquor, ſweeten it to your taſte, and put in half a pint of white wine. Then pour all into the diſh, put on your lid, and bake it an hour and a half.

A Calf's Head Pie

Take a calf's head and parboil it; when it is cold cut it in pieces, and ſeaſon it well with pepper and ſalt. Put it in a raiſed cruſt, with half a pint of ſtrong gravy; let it bake an hour and a half. When it comes out of the oven, cut off the lid, and chop the yolks of three hard eggs ſmall; ſtrew them over the top of the pie, and lay three or four ſlices of lemon, and pour on ſome melted butter. Send it to table without a lid.

A Cherry Pie.

Make a good cruſt, lay a little of it round the ſides of your diſh, and throw ſugar at the bottom; then lay in your fruit, and ſome ſugar at the top. Some red currants added to the cherries are a great improvement.

Then put on your lid, and bake it in a ſlack oven.

A plumb pie, or a gooſeberry pie, may be made in the ſame manner.

A ſavoury Chicken Pie.

Procure ſome ſmall chickens, ſeaſon them with mace, pepper, and ſalt; put a lump of butter into each of them, lay them in the diſh with the breaſts up, and put a thin ſlice of bacon over them; it will give them a pleaſant flavour; then put in a pint of ſtrong gravy, and make a good puff-paſte; lid it, and bake it in a moderate oven. French cooks uſually add morels, and yolks of eggs chopped ſmall.

A rich Chicken Pie.

Cover the bottom of the diſh with a puff-paſte, and upon that, round the ſide, lay a thin layer of force-meat; cut two ſmall chickens into pieces, ſeaſon them high with pepper and ſalt; put ſome of the pieces into the diſh, then a ſweetbread or two, cut into pieces and well ſeaſoned, a few truffles and morels, ſome artichoke bottoms cut each into four pieces, then the remainder of the chickens, ſome force-meat balls, yolks of eggs boiled hard, chopped a little, and ſtrewed over the top, a little water; cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. To make the pie ſtill richer, freſh muſhrooms, aſparagus tops, and cocks'-combs may be added.

The chickens are ſometimes larded with bacon, and ſtuffed with ſweet herbs, pepper, nutmeg, and mace. You ſhould then only ſlit them down and lay them in the pie.

A Codling Pie.

Put ſome ſmall codlings into a clean pan with ſpring water, lay vine leaves on them, and cover them with a cloth, wrapped round the cover of the pan to keep in the ſteam. As ſoon as they grow ſoft, peel them, and put them in the ſame water as the vine-leaves. Hang them a great height over the fire to green, and when you ſee them of a fine colour, take them out of the water, and put them into a deep diſh, with as much powder or loaf ſugar as will ſweeten them Make the lid of a rich puff-paſte, and bake it. When it comes from the oven, take off the lid and cut it in little pieces, like ſippets, and ſtick them round the inſide of the pie, with the points upwards. Then make a good cuſtard in the following manner, and pour it over your pie. Boil a pint of cream with a ſtick of cinnamon, and ſugar enough to make it a little ſweet. As ſoon as it is cold, put in the yolks of four eggs well beaten, ſet it on the fire, and keep ſtirring it till it grows thick; but be careful not to let it boil, as that will curdle it. Pour this in your pie; pare a little lemon thin, cut the peel like ſtraws, and lay it on the top over your codlings.

A Devonſhire Squab Pie.

Cover the diſh with a good cruſt, put at the bottom a layer of ſliced pippins, then a layer of mutton ſteaks cut from the loin, ſeaſoned with pepper and ſalt, then another layer of pippins; peel ſome onions and ſlice them thin, lay a layer all over the apples, then a layer

of mutton, then pippins and onions; pour in a pint of water, close your pie, and bake it.

A Duck Pie.

Take two ducks, scald them, and make them very clean; cut off the feet, the pinions, the neck, and head; pick them all clean, and scald them. Pick out the fat of the inside, lay a good puff-paste crust all over your dish, season the ducks both inside and out with pepper and salt, and lay them in your dish, with the giblets at each end properly seasoned. Put in as much water as almost fills the pie, and lay on the crust.

Eel Pies.

After skinning and washing your eels, cut them in pieces of about an inch and an half long, season them with pepper, salt, and a little dried sage rubbed small; raise your pies about the size of the inside of a plate, fill your pies with eels, lay a lid over them, and bake them in a quick oven. They require to be well baked.

An Egg Pie.

Cover your dish with a good crust, then have ready twelve eggs boiled hard, cut them in slices, and lay them in your pie, wash and pick half a pound of currants, and throw over the eggs; then beat up four eggs well, mixed with half a pint of white wine; grate in a small nutmeg, and make it pretty sweet with sugar. Lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pie. Bake it half an hour, or till the crust is done.

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A French Pie.

Lay a puff-paſte half an inch thick at the bottom of a deep diſh; lay a force-meat round the ſides of the diſh; cut ſome ſweetbreads in pieces, three or four, according to the ſize the pie is intended to be made; lay them in firſt, then ſome artichoke bottoms, cut into four pieces each, then ſome cocks'-combs, (or they may be omited) a few truffles and morels, ſome aſparagus tops, and freſh muſhrooms, if to be had, yolks of eggs boiled hard, and force-meat balls; ſeaſon with pepper and ſalt. Almoſt fill the pie with water, cover it, and bake it two hours. When it comes from the oven, pour in ſome rich veal gravy, thickened with a very little cream and flour.

A plain Gooſe Pie.

Quarter your gooſe, ſeaſon it well, and lay it in a raiſed cruſt; cut half a pound of butter into pieces, and put it on the top, lay on the lid, and bake it gently.

A rich Gooſe Pie.

Take a gooſe and a fowl, bone them, and ſeaſon them well; put the fowl into the gooſe, and force-meat into the fowl; put theſe into a raiſed cruſt, and fill the corners with a little force-meat; lay half a pound of butter on the top, cut into pieces; cover it, and let it be well baked.

Gooſe pie is eaten cold.

A Giblet Pie.

Let two pair of giblets be nicely cleaned, put all but the livers into a ſauce pan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle

bundle of ſweet herbs, and a large onion; cover them cloſe, and let them ſtew very ſoftly till they are quite tender; then have a good cruſt ready, cover your diſh, lay a fine rump ſteak at the bottom, ſeaſoned with pepper and ſalt; then lay in your giblets with the livers, and ſtrain the liquor they were ſtewed in. Seaſon it with ſalt, and put in your pie; put on the lid, and bake it in an hour and an half.

A Ham Pie.

Bone the ham, and trim it properly; in the trimming take care to cut off all the ruſty fat or lean till you come to the wholeſome looking fleſh. If an old ham, ſoak it twenty four hours; if freſh, ſix or eight hours; then braze it with ſlices of beef, ſlices of bacon, ſome butter, and hog's lard, a large faggot of ſweet herbs, all ſorts of roots, and whole pepper; braze it till three parts done, then let it cool, and put it in a raiſed paſte, with the liquid, and a gill of brandy; bake it an hour, and let it cool before uſing. If it is to be ſerved hot, ſkim off the fat very clean, and ſerve it with a reliſhing cullis ſauce, without ſalt.

A Hare Pie.

Cut your hare in pieces, and ſeaſon it with pepper, ſalt, nutmeg, and mace; then put in a jug with half a pound of butter; cover it cloſe up, with a paſte or cloth, ſet it in a copper of boiling water, and let it ſtew an hour and a half; then take it out to cool, and make a rich force-meat, of a quarter of a pound of ſcraped bacon, two onions, a glaſs of red wine, the crumb of a

penny loaf, a little winter ſavory, the liver cut ſmall, a little nutmeg; ſeaſon it high with pepper and ſalt; mix it well up with the yolks of three eggs, raiſe the pie, and lay the force-meat in the bottom; lay in the hare, with the gravy that came out of it; lay the lid on, and put flowers or leaves on it. Bake it an hour and a half. It is a very handſome ſide-diſh for a large table.

An Herb Pie for Lent.

Take an equal quantity of ſpinach, luttuce, leeks, beets, and parſley, about an handful of each; boil them and chop them ſmall. Have ready boiled in a cloth, a quart of groats, with two or three onions among them; put them and the herbs into a frying-pan, with a pretty large quantity of ſalt, a pound of butter, and ſome apples cut thin; ſtew them a few minutes over the fire, fill your diſh or raiſed cruſt with it; bake it an hour, and ſerve it up.

A Lobſter Pie.

Boil two lobſters, and take the meat out of the ſhells; ſeaſon them with pepper, mace, and nutmeg, beat fine; bruiſe the bodies, and mix them with ſome oyſters, if in ſeaſon; cut fine a ſmall onion, a little parſley, and add a little grated bread: Seaſon with a little ſalt, pepper, ſpice, and the yolks of two raw eggs; make this into balls, then make ſome good puff paſte, butter the diſh, lay in the tails, claws, and balls; cover them with butter, pour in a little fiſh-gravy, and cover the pie. Have a little fiſh-gravy ready to put into it when it is taken out of the oven.

Mince Pies.

Shred three pounds of ſuet very fine, and chop it as ſmall as poſſible; take two pounds of raiſins ſtoned and chopped very fine; the ſame quantity of currants, nicely picked, waſhed, rubbed, and dried at the fire. Pare half an hundred fine pippins, core them, and chop them ſmall; take half a pound of fine ſugar, and pound it fine; a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put all together into a large pan, and mix it together with half a pint of brandy and half a pint of ſack; put it down cloſe in a ſtone pot, and it will keep good three or four months. When you make your pies, take a little diſh, ſomething larger than a ſoup-plate, lay a very thin cruſt all over it; lay a thin layer of meat, and then a thin layer of citron, cut very thin; over that a little meat, ſqueeze half the juice of a fine Seville orange or lemon, lay on your cruſt, and bake it nicely. Theſe pies eat very fine cold. If you make them in little patties, mix your meat and ſweetmeats accordingly. If you chooſe meat in your pies, parboil a neat's tongue, peel it, chop the meat as fine as poſſible, and mix with the reſt; or two pounds of the inſide of a ſir-loin of beef boiled. But when you uſe meat, the quantity of fruit muſt be doubled.

Mutton or Lamb Pie.

Take off the ſkin and inſide fat of a loin of mutton, cut it into ſteaks, ſeaſon them well with pepper and ſalt; almoſt fill the diſh with water; put puff-paſte top and bottom. Bake it well.

An Olive Pie.

Take a fillet of veal, cut in thin ſlices, rub the ſlices over with yolks of eggs, ſtrew over them a few crumbs of broad; ſhred a little lemon-peel very fine, and put it on them, with a little grated nutmeg, pepper, and ſalt; roll them up very tight, and lay them in a pewter diſh; pour over them half a pint of good gravy made of bones; put half a pound of butter over it, make a light paſte, and lay it round the diſh; roll the lid half an inch thick, and lay it on.

A beef olive pie may be made the ſame way.

A Partridge Pie.

Singe, draw, and truſs your partridges as for boiling; flatten the breaſt bones, and make a force-meat with the livers, a piece of butter, or ſcraped lard, pepper, ſalt, chopped parſley, ſhalots, winter ſavoury, thyme and ſweet marjoram; ſtuff the partridges with this, and fry them a little in butter; then put them in a raiſed cruſt, upon ſlices of veal, well ſeaſoned; finiſh it as all others. When done, if it is to ſerve up hot, add a reliſhing ſauce; if cold, add ſome good jelly broth before it is quite cold.

A Pigeon Pie.

Cover your diſh with a puff-paſte cruſt, let your pigeons be very nicely picked and cleaned, ſeaſon them with pepper and ſalt, and put a good piece of freſh butter, with pepper and ſalt in their bellies; lay them in your pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg, and beef-

ſteak

ſteak in the middle; put in as much water as will almoſt fill the diſh, lay on the top cruſt, and bake it well. This is a very good way to make a pigeon pie; but ſome French cooks fill the pigeons with a very high force-meat, and lay force-meat-balls round the inſide, with aſparagus-tops, artichoke-bottoms, muſhrooms, truffles, and morels, and ſeaſon high.

A Cheſhire Pork Pie.

Having ſkinned a loin of pork, cut it into ſteaks; ſeaſon it with ſalt, nutmeg, and pepper; make a good cruſt, lay a layer of pork, then a layer of pippins, pared and cored, and a little ſugar, enough to ſweeten the pie, and then a layer of pork; put in half a pint of white wine, lay ſome butter on the top, and cloſe your pie; if it be large, it will require a pint of white wine.

A Rook Pie.

Take half a dozen young rooks, ſkin them and draw them, cut out the back bones, ſeaſon them well with pepper and ſalt, and lay them in a deep diſh, with a quarter of a pint of water; lay half a pound of butter over them, make a good puff-paſte, and cover the diſh; lay a paper over. It requires to be well baked.

A Rabbit Pie.

Cut a couple of young rabbits into quarters; take a quarter of a pound of bacon, and bruiſe it to pieces in a marble mortar, with the livers, ſome pepper, ſalt, a little mace, and ſome parſley cut ſmall, ſome chives, and a few leaves of ſweet baſil; when theſe are all beaten fine, make the paſte, and cover the bottom of the

the pie with the ſeaſoning, then put in the rabbits; pound ſome more bacon in a mortar, mix it with ſome freſh butter, and cover the rabbits with it, and over that lay ſome thin ſlices of bacon; put on the lid, and ſend it to the oven. It will require two hours baking. When done, take off the lid, take out the bacon, and ſkim off the fat. If there is not gravy enough in the pie, pour in ſome rich mutton or veal gravy, boiling hot.

A Salmon Pie.

Boil your ſalmon as if you intended it for eating; take the ſkin off, and all the bones out; pound the meat in a mortar very fine, with mace, nutmeg, pepper, and ſalt, to your taſte; raiſe the pie, and put flowers or leaves on the walls; put in the ſalmon and lid it; let it bake an hour and an half. When done, take off the lid, and put in a quarter of a pound of rich melted butter; cut a lemon in ſlices, and lay over it; ſtick in two or three leaves of fennel, and ſend it to table without a lid.

A Soal Pie.

Make a good cruſt, cover your diſh, boil two pounds of eels tender, pick the fleſh from the bones, put the bones into the liquor the eels were boiled in, with a blade of mace and ſalt; let them boil till there is only a quarter of a pint of liquor, then ſtrain it; cut the fleſh of the eels very fine, with a little lemon peel cut ſmall, a little ſalt, pepper, and nutmeg, a few crumbs of grated bread, parſley cut fine, and one anchovy. Mix a quarter of a pound of butter, and lay it in the diſh;

diſh; cut the meat from a pair of large ſoals, and take off the fins, lay it on the force-meat, then pour in the liquor the eels were boiled in, and cloſe the pie.

Turbot-pie may be made in the ſame manner.

A Sucking Pig Pie.

Bone the pig thoroughly; lard the legs and ſhoulder with bacon ſeaſoned with ſpices, and ſweet herbs chopped; put it in a raiſed cruſt of its own length; ſeaſon it with ſpices, ſweet herbs chopped, and a pound of butter or ſcraped bacon; cover it over with thin ſlices of bacon. Finiſh the pie, and bake it about three hours. When near done, add two glaſſes of brandy; let it be cold before uſing.

A ſweet Veal or Lamb Pie.

Cut your veal or lamb into little pieces, ſeaſon it with pepper, ſalt, cloves, mace, and nutmeg, beat fine. Make a good puff-paſte cruſt, lay it in your diſh, then lay in your meat, and ſtrew on it ſome ſtoned raiſins currants clean waſhed, and ſome ſugar. Then lay on it ſome force meat balls made ſweet, and in the ſummer ſome artichoke bottoms boiled; and in the winter ſcalded grapes. Boil Spaniſh potatoes cut into pieces, candied citron, candied orange, lemon-peel, and three or four blades of mace. Put butter on the top, cloſe up your pie, and bake it; have ready, when it comes from the oven, a caudle made as follows: Take a pint of white wine, and mix in the yolks of three eggs. Stir it well together over the fire one way all the time till it is thick, then take it off, ſtir in ſugar enough to ſweeten it,

it, and ſqueze in the juice of a lemon. Put it hot into your pie, and cloſe it up again. Send your pie hot to table.

A Savoury Veal Pie.

Seaſon the ſteaks of a loin of veal with pepper, ſalt, beaten mace, and nutmeg; put the meat in a diſh with ſweetbreads ſeaſoned, the yolks of ſix eggs boiled hard, a pint of oyſters, and half that quantity of good gravy; lay a puff-paſte, of half an inch thick, round your diſh, and cover it with a lid of the ſame thickneſs; bake it an hour and a quarter in a quick oven; when done, cut off the lid, cut the lid into eight or ten pieces, and ſtick it round the inſide of the rim; cover the meat with ſlices of lemon, and ſerve it up.

A Veniſon Paſty.

Take a neck and breaſt of veniſon, bone them, and ſeaſon them well with pepper and ſalt, put them into a deep pan, with the beſt part of a neck of mutton ſliced and laid over them; pour in a glaſs of red wine, put a coarſe paſte over it, and bake it two hours in an oven; then lay the veniſon in a diſh, and pour the gravy over it, add one pound of butter; make a good puff paſte and lay it near half an inch thick round the edge of the diſh; roll out the lid, which muſt be a little thicker than the paſte on the edge of the diſh, and lay it on; then roll out another lid pretty thin, and cut in flo[illegible]s, leaves, or whatever form you pleaſe, and lay it on the lid. If you do not want it, it will keep in the pot it

was

was baked in eight or ten days; but let the cruſt be kept on that the air may not get to it. A breaſt and a ſhoulder of veniſon are the moſt proper for a paſty.

A Vermicelli Pie.

Seaſon four pigeons with a little pepper and ſalt, ſtuff them with a piece of butter, a few crumbs of bread, and a little parſley cut ſmall; butter a deep earthen diſh well, and then cover the bottom of it with two ounces of vermicelli. Make a puff-paſte, roll it pretty thick, and lay it on the diſh; then lay in the pigeons, the breaſts downwards; put a thick lid on the pie, and bake it in a moderate oven. When it is enough, take a diſh proper for it to be ſent to table in, and turn the pie on it. The vermicelli is then on the top and looks very pretty.

Criſp Paſte for Tarts.

To one pound of fine flour, put one ounce of loaf ſugar beat and ſifted. Make it into a ſtiff paſte with a gill of boiling cream, and three ounces of butter to it; work it well, and roll it very thin. When you have made your tarts, beat the white of an egg a little, rub it over them with a feather, ſift a little double refined ſugar over them, and bake them in a moderate oven.

OF PANCAKES AND FRITTERS.

Cream Pancakes.

TAKE a quart of milk, beat in ſix or eight eggs, leaving half the whites out; mix it till your batter is of a fine thickneſs. You muſt obſerve to mix your flour firſt with a little milk, then add the reſt by degrees; put in two ſpoonfuls of beaten ginger, a glaſs of brandy, and a little ſalt; ſtir all together, make your ſtew pan very clean, put in a piece of butter as large as a walnut, then pour in a ladleful of batter, which will make a pancake, moving the pan round that the batter may be all over the pan; ſhake the pan, and when you think that ſide is enough, toſs it, if you cannot turn it cleverly; and when both ſides are done, lay it in a diſh before the fire, and ſo do the reſt. You muſt take care they are dry. When you ſend them to table, ſtrew a little ſugar over them.

Common

Common Pancakes.

Take a pint of milk or cream, one pound of flour, three eggs; put the milk by degrees into the flour; add a little ſalt and grated ginger; fry them in lard, and grate ſugar over them.

Batter Pancakes.

Take a pound of flour and three eggs, beat them together; put to it a pint of milk, and a little ſalt; fry them in a lard, or butter; grate ſugar over them, cut them in quarters, and ſerve them up.

Fine Pancakes.

To one pint of cream add the yolks of eight eggs, but no whites, three ſpoonfuls of ſack, or orange-flower water, a little ſugar, and a grated nutmeg; the butter and cream muſt be melted over the fire; mix all together with three ſpoonfuls of flour; butter the frying-pan for the firſt, let them run thin in the pan, fry them quick, and ſend them up hot.

Pancakes called a Quire of Paper.

Take a pint of cream, ſix eggs, three ſpoonfuls of fine flour, three ſpoonfuls of ſack, one of orange flower water, a little ſugar, half a nutmeg grated, and half a pound of melted butter almoſt cold; mingle all together, and butter the pan for the firſt pancake. Let them run as thin as poſſible. When they are juſt coloured, they are enough; and ſo do with all the fine pancakes.

Cream Pancakes.

Mix the yolks of two eggs with half a pint of cream, and two ounces of ſugar; rub your pan with lard, and fry them as thin as you poſſibly can. Grate ſugar over them, and let them be ſerved up hot.

Rice Pancakes.

Waſh and pick clean half a pound of rice, boil it till it is tender, and all the water boiled away; put it into a tin cullender, cover it cloſe, and let it ſtand all night; then break it very ſmall; take fourteen eggs, beat and ſtrain them, and put them to the rice, with a quart of cream, a nutmeg grated; beat it well together, then ſhake in as much flour as will hold them together, and ſtir in as much butter as will fry them.

Pink colured Pancakes.

Boil a large beat-root tender, and beat it fine in a marble mortar; then add the yolks of four eggs, two ſpoonfuls of flour, and three ſpoonfuls of cream; ſweeten it to your taſte, grate in half a nutmeg, and add a glaſs of brandy; beat them together half an hour, fry them in butter, and garniſh them with green ſweetmeats, preſerved apricots, or green ſprigs of myrtle. It is a pretty corner diſh for either dinner or ſupper.

Clary Pancakes.

Take three eggs, three ſpoonfuls of fine flour, and a little ſalt; beat them well, and mix them with a pint of milk; put lard into the pan; when it is hot, pour in your batter as thin as poſſible, then lay in ſome clary leaves, waſhed and dried, and pour a little more batter thin over them; fry them a fine brown, and ſerve them up.

Common Fritters.

Get ſome large baking apples, pare them, and take out the core; cut them in ſlices, and dip them in batter

made as follows: Take half a pint of ale and two eggs, and beat them in as much flour as will make it rather thicker than a common pudding, with nutmeg and ſugar to your taſte. Let it ſtand three or four minutes to riſe. Having dipped your apples into this batter, fry them criſp, and ſerve them up with ſugar grated over them, and wine ſauce in a boat.

Strawberry Fritters.

Make a batter with flour; a ſpoonful of oil, white wine, a little raſped lemon peel, and the whites of two or three eggs; make it pretty ſoft, juſt fit to drop with a ſpoon. Mix ſome large ſtrawberries with it, and drop them with a ſpoon, the bigneſs of a nutmeg, into the fritter. When of a good colour, take them out, and drain them on a ſieve; when ready to ſerve, ſtrew ſugar over, or glaze them.

Plain Fritters.

Grate the crumb of a penny-loaf, and put it into a pint of milk, mix it very ſmooth; when cold add the yolks of five eggs, three ounces of ſifted ſugar, and ſome grated nutmeg; fry them in hog's-lard; pour melted butter, wine, and ſugar into the daſh. Currants may be added as an improvement.

Tanſey Fritters.

Pour a pint of boiling milk on the crumb of a penny loaf, let it ſtand an hour, and then put as much juice of tanſey to it as will give it a flavor, (too much will make it bitter) then, with the juice of ſpinach, make it a pretty green. Put to it a ſpoonful of ratifia-water, or brandy

brandy, ſweeten it to your taſte; grate the rind of half a lemon, beat the yolks of four eggs, mix them altogether, put them in a toſſing-pan, with a quarter of a pound of butter; ſtir it over a ſlow fire till it is quite thick; take it off, and let it ſtand two or three hours, then drop them into a pan full of boiling lard. A ſpoonful is enough for a fritter. Serve them up with ſlices of orange round them, grate ſugar over them, and ſerve wine ſauce in a boat.

Currant Fritters.

Take half a pint of ale that is not bitter, ſtir a ſufficient quantity of flour into it to make it pretty thick; add a few currants, beat it up quick, have the lard boiling, throw in a large ſpoonful at a time.

Royal Fritters.

Put a quart of new milk in a ſaucepan, and, as the milk boils up, pour in a glaſs of ſack. Let it boil up, then take it off, and let it ſtand five or ſix minutes, then ſkim off all the curd, and put it into a baſon; beat it up well with ſix eggs, ſeaſon it with nutmeg, then beat it with a whiſk; add flour to make it as thick as batter uſually is, put in ſome fine ſugar, and fry them quick.

Apple Fritters.

Pare, core, and ſlice ſome ſmall apples, make a batter with three eggs, a little grated ginger, and almoſt a pint of cream; add a glaſs of brandy, a little ſalt, and flour enough to make it thick; put in the apples, fry them in lard.

Haſty Fritters.

Heat ſome butter in a ſtew-pan. Stir a little flour by degrees into half a pint of ale; put in a few currants, or chopped apples, beat them up quick, and drop a large ſpoonful at a time all over the pan. Take care to prevent their ſticking together, turn them with an egg-ſlice, and, when they are of a fine brown, lay them on a diſh, and throw a little ſugar over them. You may cut an orange into quarters for garniſh.

Water Fritters.

For theſe fritters the batter muſt be very thick. Take five or ſix ſpoonfuls of flour, a little ſalt, a quart of water, the yolks and whites of eight eggs well beat, with a little brandy; ſtrain them through an hair ſieve, and mix them with the other ingredients. The longer they are made before they are fried, the better. Juſt before they are fried, melt half a pound of butter, and beat it well in. The beſt thing to fry them in is lard.

Fine Fritters.

Take ſome very fine flour, and dry it well before the fire, mix it with a quart of milk, but be careful not to make it too thick; put to it ſix or eight eggs, a little ſalt, nutmeg, mace, and a quarter of a pint of ſack, or ale, or a glaſs of brandy. Beat them well together, then make them pretty thick with pippins, and fry them dry.

Apple Fraze.

Having cut your apples in thin ſlices, fry them of a fine light brown, take them up and lay them to drain, keep

keep them as whole as you can, and either pare them or not, as you think proper; then make a batter as follows: Take five eggs, leaving out two whites, beat them up with cream, flour, and a little ſack, make it the thickneſs of a pancake-batter, pour in a little melted butter, nutmeg, and ſugar. Let your batter be hot and drop in your fritters, and on every one lay a ſlice of apple, and then more batter on them. Fry them of a fine light brown; take them up, and ſtrew ſome double-refined ſugar all over them.

Almond Fraze.

Blanch and beat half a pound of Jordan almonds, and about a dozen bitter; put to them a pint of cream, eight yolks and four whites of eggs, and a little grated bread. Fry them, as pancakes, in good lard, and when done, grate ſugar over them.

OF SOUPS.

OBSERVATIONS ON SOUPS.

GREAT care is neceſſary to be taken that the pots, or ſaucepans, and covers, be very clean, and free from all greaſe and ſand, and that they are well tinned, for fear of giving the broth or ſoups any braſſy taſte, or of injuring the health of thoſe who partake of the ſeveral diſhes. When you make any kind of ſoups, particularly portable, vermicilli, or brown gravy ſoup, or any other that has roots or herbs in it, alway obſerve to lay the meat in the bottom of your pan, with a good lump of butter; cut the herbs and roots ſmall, lay them over your meat, cover it cloſe, ſet it over a very ſlow fire; it will draw all the virtue out of the roots and herbs, and turn it to a good gravy, and give the ſoup a very different flavour from putting water in at the firſt. When your gravy is almoſt dried up, fill your pan with water. When it begins to boil, take off the fat, and follow

follow the directions of your receipt for what ſort of ſoup you are making. When you make old peas ſoup, take ſoft water; for green peas, hard is preferable; it keeps the peas of a better colour. When you make any white ſoup, do not put in cream till you take it off the fire. Always diſh up your ſoups the laſt thing. If it be a gravy ſoup, it will ſkin over if you let it ſtand. If it be a peas ſoup, it often ſettles, and the top looks thin. You muſt obſerve in all broths and ſoups, that one thing does not taſte more than another, but that the taſte be equal, and that it has a fine agreeable reliſh, according to what you deſign it for; and you muſt be ſure, that all greens and herbs you put in are clean waſhed and picked.

Rich Vermicelli Soup.

Put four ounces of butter into a large toſſing-pan; cut a knuckle of veal and a ſcrag of mutton into ſmall pieces about the ſize of walnuts; ſlice in the meat of a ſhank of ham, with three or four blades of mace, two or three carrots, two parſnips, two large onions, with a clove ſtuck in at each end. Cut in four or five heads of celery waſhed clean, a bunch of ſweet herbs, eight or ten morels, and an anchovy. Cover the pan cloſe, and ſet it over a ſlow fire, without any water, till the gravy is drawn out of the meat; then pour the gravy into a pot or baſon; let the meat brown in the ſame pan, and take care it does not burn. Then pour in four quarts of water, let it boil gently, 'till it is waſted to three pints; then ſtrain it, and put the gravy to it, ſet it on.

the fire, add to it two ounces of vermicelli, cut the niceſt part of a head of celery, chyan pepper, and ſalt to your taſte, and let it boil for four minutes. If not a good colour, put in a little browning, lay a ſmall French roll in the ſoup-diſh, pour in the ſoup upon it, and lay ſome of the vermicelli over it.

Vermicelli Soup with Meat or Fiſh.

For a middling diſh, take about a quarter of a pound of vermicelli, which you ſcald a moment in boiling water, then drain it, and boil it in good broth or gravy and a bit of bacon. When boiled tender, take out the bacon, ſeaſon it with ſalt, and ſkim off the fat very clean; it muſt be ſerved of a middling conſiſtence. If you would make it of a crawfiſh cullis, or any other, you will only mix it a moment before you ſerve. If it is for meagre, ſcald your vermicelli as above, and boil it with fiſh broth and butter; adding a liaſon of yolks of eggs made with the ſame broth and gravy.

Hare Soup.

This being a rich ſoup, it is proper for a large entertainment, and may be placed at the bottom of the table, where two ſoups are required, and almond or onion ſoup be at the top. Hare ſoup is thus made. Cut a large old hare into ſmall pieces, and put it in a mug, with three blades of mace, a little ſalt, two large onions, one red herring, ſix morels half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then ſtrain it into a toſſing-pan. Have ready boiled three ounces of French barley,

or

or ſago, in water. Then put the liver of the hare two minutes in ſcalding water, and rub it through a hair ſieve, with the back of a wooden ſpoon. Put it into the ſoup with the barley or ſago, and a quarter of a pound of butter. Set it over the fire, and keep it ſtirring, but do not let it boil. If you diſapprove of the liver, you may put in criſped bread, ſteeped in red wine.

Soup Saute, or Gravy Soup.

Put ſix good raſhers of lean ham in the bottom of a ſtew-pan; then put over it three pounds of lean beef, and over the beef three pounds of lean veal, ſix onions cut in ſlices, two carrots, and two turnips ſliced, two heads of celery, and a bundle of ſweet herbs, ſix cloves, and two blades of mace; put a little water at the bottom, draw it very gently till it ſticks, then put in a gallon of boiling water, let it ſtew for two hours, ſeaſoned with ſalt, and ſtrain it off; then have ready a carrot cut in ſmall pieces of two inches long, and about as [illegible] as a gooſe-quill, one turnip, two heads of le[illegible] two heads of celery, two heads of endive cut acroſs, a very little ſorrel and chervil; put them in a ſtew-pan, and ſweat them for fifteen minutes gently; then put them in your ſoup, boil it up gently for ten minutes, then put it in the tureen with a cruſt of French roll.

Your may boil the herbs in two quarts of water for ten minutes, if you like them beſt ſo; your ſoup will be the clearer.

A transparent Soup.

Cut the meat from a leg of veal in small pieces, and when you have taken all the meat from the bone break the bone in small pieces. Put the meat in a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched and beat fine. Pour on it four quarts of boiling water, let it stand all night by the fire, covered close. The next day put it into a well-tinned sauce-pan, and let it boil slowly till it is reduced to two quarts. Be sure you take the scum and fat off as it rises, all the time it is boiling. Strain it into a punch bowl, let it settle for two hours, pour it into a clean sauce-pan, clear from the sediments, if any, at the bottom. Have ready three ounces of rice, boiled in water. If you like vermicelli better, boil two ounces. When enough put it it, and serve it up.

Green Peas Soup.

Take a knuckle of veal and one pound of lean ham, into thin slices; lay the ham at the bottom of a soup-pot, the veal upon the ham; then cut six onions in slices, and put on two or three turnips, two carrots, three heads of celery cut small, a little thyme, four cloves, four blades of mace. Put a little water at the bottom, cover the pot close, and draw it gently, but do not let it stick; then put in six quarts of boiling water, let it stew gently for four hours, and skim it well. Take two quarts of green peas, and stew them in some of the broth till tender, then strain them off, and put them in

in a marble mortar, and beat them fine. Put the liquor in and mix them up, (if you have no mortar, you muſt bruiſe them in the beſt manner you can). Take a tammy, or fine cloth, and rub them through till you have rubbed all the pulp out, and then put your ſoup into a clean pot, with half a pint of ſpinach juice, and boil it up for fifteen minutes. Seaſon with ſalt and a little pepper. If your ſoup is not thick enough, take the crumb of a French roll, and boil it in a little of the ſoup, beat it in the mortar, and rub it through your tammy or cloth; then put in your ſoup and boil it up. Then put in your tureen, with dice of bread toaſted very hard.

Common Peas Soup.

Take a quart of ſplit peas, put to them a gallon of ſoft water, a little lean bacon, or roaſt beef bones; waſh one head of celery, cut it, and put it in, with one turnip, boil it till reduced to two quarts, then work it through a cullender with a wooden ſpoon; mix a little flour and water, and boil it well in the ſoup, then ſlice in another head of celery, cayenne pepper, and ſalt to your taſte; cut a ſlice of bread in ſmall dice, fry them, a light brown, and put them in your diſh, then pour the ſoup over it.

White Peas Soup.

Put four or five pounds of lean beef into ſix quarts of water, with a little ſalt, and as ſoon as it boils, take off the ſcum. Put in three quarts of old green peas, two heads of celery a little thyme, three onions, and two

carrots. Boil them till the meat is quite tender, then ſtrain it through a hair ſieve, and rub the pulp of the peas through the ſieve. Split the blanched part of three goſs lettuces into four quarters, and cut them about an inch long, with a little mint cut ſmall. Then put half a pound of butter in a ſtew pan large enough to hold your ſoup, and put the lettuce and mint into the butter, with a leek ſliced very thin, and a pint of green peas. Stew them a quarter of an hour, and ſhake them frequently. Then put in a little of the ſoup, and ſtew them a quarter of an hour longer. Then put in your ſoup as much thick cream as will make it white, and keep ſtirring it till it boils. Fry a French roll a little criſp in butter, put it at the bottom of your tureen, and pour over it your ſoup.

Portable Soup for Travellers.

Cut into ſmall pieces three large legs of veal, one of beef, and the lean part of half a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or ſix heads of celery, waſh the heads quite clean, cut them ſmall, put them in with three large carrots cut thin, cover the cauldron cloſe, and ſet it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out, then put water in to cover the meat; ſet it on the fire again, and let it boil ſlowly for four hours, then ſtrain it through a hair ſieve into a clean pan, and let

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it boil three parts away; then ſtrain the gravy that you drew from the meat, into the pan, let it boil gently (obſerving to ſkim the fat off as it riſes) till it looks thick like glue. You muſt take great care, when it is near enough, that it does not burn; put in cayenne pepper to your taſte, then pour it on flat earthen diſhes a quarter of an inch thick, and let it ſtand till the next day, then cut it out with round tins a little larger than a crown piece; lay the cakes on diſhes, and ſet them in the ſun to dry. This ſoup will anſwer beſt to be made in froſty weather. When the cakes are dry put them in a tin-box, with writing-paper between every cake, and keep them in a dry place. This is a very uſeful ſoup to be kept in gentlemen's families, for by pouring a pint of boiling water on one cake, and a little ſalt, it will make a good baſon of broth. A little boiling water poured on it will make gravy for a turkey or fowls. The longer it is kept the better. It will be neceſſary to keep turning the cakes as they dry.

Ox Cheek Soup.

Break the bones of an ox-cheek, and waſh them till they are perfectly clean. Then lay them in warm water, and throw in a little ſalt which will fetch out the ſlime. Then take a large ſtew-pan, put two ounces of butter at the bottom of it, and lay the fleſhy-ſide of the cheek-bone in it. Add to it half a pound of ſhank of ham, cut in ſlices, four heads of celery, with the leaves pulled off, and the heads waſhed clean. Cut them into the ſoup with tree large onions, two carrots,

a parſnip ſliced, a few beets cut ſmall, and three blades of mace. Set it over a moderate fire for a quarter of an hour, which will draw the virtue from the roots, and give to the gravy an agreeable ſtrength. A very good gravy may be made by this method, with roots and butter, adding only a little browning to give it a good colour. When the head has ſimmered a quarter of an hour, put to it ſix quarts of water, and let it ſtew till it is reduced to two quarts. If you would have it eat like ſoup, ſtrain and take out the meat and the other ingredients, and put in the white part of a head of celery cut in ſmall pieces, with a little browning to make it of a fine colour. Take two ounces of vermicelli, give it a ſcald in the ſoup, and put it into the tureen, with the top of a French roll in the middle. If you would have it eat like a ſtew, take up the face as whole as poſſible, and have ready a boiled turnip and carrot cut in ſquare pieces, and a ſlice of bread toaſted and cut in ſmall dice. Put in a little cayenne pepper, and ſtrain the ſoup through a hair ſieve upon the meat, bread, turnip, and carrot.

Macaroni Soup.

Mix three quarts of ſtrong broth and one of gravy. Take half a pound of ſmall pipe-macaroni, and boil it in three quarts of water, with a little butter in it, till it is tender. Then ſtrain it through a ſieve. Cut it in pieces of about two inches in length, put it into your ſoup, and boil it up for ten minutes. Send it to table in a tureen, with the cruſt of a French roll toaſted.

Calf's

Calf's Head Soup.

After waſhing a calf's head clean, ſtew it with a bunch of ſweet herbs, an onion ſtuck with cloves, mace, pearl barley, and Jamaica pepper. When it is very tender, put to it ſome ſtewed celery. Seaſon it with pepper, and ſerve it with the head in the middle.

Gravy Soup thickened with yellow Peas.

Put in ſix quarts of water, a ſhin of beef, a pint of peas, and ſix onions. Set them over the fire, and let them boil gently till all the juice is out of the meat. Then ſtrain it through a ſieve; add to the ſtrained liquor one quart of ſtrong gravy to make it brown; put in pepper and ſalt to your taſte. Then put in a little celery and beet-leaves, and boil it till they are tender.

Giblet Soup.

Provide about two pounds of ſcrag of mutton, the ſame quantity of ſcrag of veal, and four pounds of gravy beef. Put this meat into two gallons of water, and let it ſtew very ſoftly till it is a ſtrong broth. Let it ſtand till it be cold, and ſkim off the fat. Take two pair of giblets, ſcalded and cleaned, put them into the broth, and let them ſimmer till they are very tender. Take out the giblets and ſtrain the ſoup through a cloth. Put a piece of butter rolled in flour into a ſtew-pan, make it of a light brown. Have ready, chopped ſmall, ſome parſley, chives, a little pennyroyal, and a little ſweet marjoram. Put the ſoup over a very ſlow fire. Put in the giblets, fried butter, herbs, a little Madeira wine, ſome ſalt, and ſome cayenne pepper. Let them

ſimmer

ſimmer till the herbs are tender, then ſend the ſoup to table with the giblets in it.

Oyſter Soup.

Take a proper quantity of fiſh-ſtock, then take two quarts of oyſters without the beards; beat the hard part in a mortar, with the yolks of ten hard eggs; put them to the fiſh-ſtock, ſet it over the fire, ſeaſon it with pepper, ſalt, and grated nutmeg. When it boils, put in the eggs, let it boil till it is of a good thickneſs and like a fine cream.

Eel Soup.

Take a pound of eels, which will make a pint of good ſoup, or any greater quantity of eels, in proportion to the quantity of ſoup you intend to make. To every pound of eels put a quart of water, a cruſt of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of ſweet herbs. Cover them cloſe, and let them boil till half the liquor is waſted; then ſtrain it, toaſt ſome bread, cut it ſmall, lay the bread into your diſh, and pour over the ſoup. If you have a ſtew-hole, ſet the diſh over it for a minute, and ſend it to table. If you find your ſoup not rich enough, you may let it boil till it is as thick as you would have it.

Muſſel Soup.

Waſh a hundred muſſels very clean, and put them into a ſauce-pan till they open, then take them from the ſhells, beard them, and ſtrain the liquor through a lawn ſieve; beat a dozen craw-fiſh very fine, with as many almonds blanched in a mortar; then take a car-

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rot and a parſnip ſcraped, and cut in ſlices, fry them in butter; take the muſſel liquor, with a ſmall bunch of ſweet herbs, a little parſley and horſe-radiſh, with the craw-fiſh and almonds, a little pepper and ſalt, and half the muſſels, with a quart of water, or more: let it boil till all the goodneſs is out of the ingredients, then ſtrain it off to two quarts of the white fiſh-ſtock; put it into a ſauce-pan, put in the reſt of the muſſels, a few muſhrooms and truffles, a leek waſhed and cut ſmall; take two French rolls, cut out the crumb, fry it brown, cut it into little pieces, and put it into the ſoup, let it boil together for a quarter of an hour, with the fried carrot and parſnip; at the ſame time take the cruſts of the roll and fry them criſp. Take the other half of the muſſels, a quarter of a pound of butter, a ſpoonful of water, ſhake in a little flour, ſet them on the fire till the butter is melted; ſeaſon it with pepper and ſalt, then beat the yolks of three eggs, put them in, ſtir them all the time for fear of curdling; grate a little nutmeg. When it is thick and fine, fill the rolls, pour the ſoup into the tureen, and ſet the rolls in the middle.

Barley Soup.

To a gallon of water put half a pound of barley, a blade or two of mace, a large cruſt of bread, and a little lemon-peel. Let it boil till it comes to two quarts; then add half a pint of white wine, and ſweeten to your palate.

Egg

Egg Soup.

Beat the yolks of two eggs in a diſh, with a piece of butter as big as a hen's egg, take a tea kettle of boiling water in one hand, and a ſpoon in the other. Pour in about a quart, by degrees, then keep ſtirring it all the time till the eggs are well mixed, and the butter melted. Then pour it into a ſaucepan, and keep ſtirring it all the time till it begins to ſimmer. Take it off the fire, and pour it between two veſſels, out of one into another, till it is quite ſmooth, and has got a great froth. Set it on the fire again, keep ſtirring it till it is quite hot, then pour it into your ſoup diſh, and ſet it hot to table.

Milk Soup.

Put into two quarts of milk two ſticks of cinnamon, two bay leaves, a very little baſket-ſalt and ſugar, then blanch half a pound of ſweet almonds while the milk is heating; beat them up to a paſte in a marble mortar, mix with them, by degrees, ſome milk. While they are beating, grate the peel of a lemon with the almonds and a little of the juice; then ſtrain it through a coarſe ſieve, and mix it with the milk that is heating in the ſtew-pan, and let it boil up.

Cut ſome ſlices of French bread, and dry them before the fire; ſoak them a little in the milk, lay them at the bottom of the tureen, and pour in the ſoup.

OF

OF MADE DISHES, &c.

AS this is one of the moſt important parts of cookery, it may not be improper to give the young cook ſome general hints. It is an important point to take care that all the copper veſſels be well tinned, and kept perfectly clean from any foulneſs or grittineſs. Before you put eggs or cream into your white ſauce, have all your ingredients well boiled, and the whole of a proper thick neſs; for neither eggs nor cream will contribute much to thicken it. After you have put them in, do not ſtir them with a ſpoon, nor ſet your pan on the fire, for fear it ſhould gather at the bottom and be lumpy; but hold your pan at a proper height from the fire, and keep ſhaking it round one way, which will keep the ſauce from curdling; and be particularly cautious that you do not ſuffer it to boil. Remember to take out your collops, meat, or whatever you

you are dreſſing, with a fiſh-ſlice, and ſtrain your ſauce upon it, which will prevent bits of meat mixing with your ſauce, and thereby have it clear and fine.

In browning diſhes, be particularly cautious that no fat floats on the top of the gravy, which will be the caſe if you do not properly ſkim it. It ſhould be of a fine brown, without any one predominant taſte, which muſt depend on the judicious proportion in the mixture of your various articles of ingredients. If you make uſe of wine, or anchovy, take off its rawneſs by putting it in ſome time before your diſh is ready; for nothing injures the reputation of a made-diſh ſo much as raw wine, or freſh anchovy. Be ſure to put your fried forcemeat-balls to drain on a ſieve, that the fat may run from them, and never let them boil in your ſauce, as that will ſoften them, and give them a greaſy appearance. To put them in after the meat is diſhed up, is indiſputably the beſt method. In almoſt every made-diſh, you may uſe forcemeat-balls, morels, truffles, artichoke-bottoms, and pickled muſhrooms; and in ſeveral made-diſhes, a roll of forcemeat may ſupply the place of balls; and where it can be uſed with propriety, it is to be preferred.

To ſtew Hare.

When you have paunched and caſed your hare, cut her as for eating, put her into a large ſauce-pan with threee pints of beef gravy, one pint of red wine, a large onion ſtuck with cloves, a bundle of winter ſavoury, a ſlice of horſe-radiſh, two blades of beaten mace,

mace, one anchovy, a ſpoonful of walnut or mum ketchup, one of browning, half a lemon, chyan and ſalt to your taſte; put on a cloſe cover, ſet it over a gentle fire, and ſtew it for two hours; then take it into a ſoup-diſh, and thicken your gravy with a lump of butter rolled in flour; boil it a little, and ſtrain it over your hare. Garniſh with lemon-peel cut like ſtraws, and ſerve it up.

To jug Hare.

Cut your hare into little pieces, and lard them here and there with little ſlips of bacon; ſeaſon them with a little pepper and ſalt, and pour them into an earthen jug with a blade or two of mace, an onion ſtuck with cloves, and a bundle of ſweet herbs. Cover the jug cloſe, that nothing may get in; ſet it in a pot of boiling water, and three hours will do it. Then turn it out into the diſh, take out the onion and ſweet herbs, and ſend it hot to table. As to the larding, you may omit it if you pleaſe.

To haſh Hare.

Cut your hare into ſmall pieces; if any of the pudding is left, rub it ſmall in ſome gravy, to which put one glaſs of red wine, a little pepper and ſalt, one onion, a ſlice of lemon; toſs it up till hot through, take out the onion and lemon.

To collar Hare.

Bone a hare, and lard it with thick pieces of bacon, ſeaſoned with ſpices and ſalt; put a good force-meat in or not; roll it up very tight, and tie it well; braze

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it with ſlices of veal, half a pint of white wine, a pint of broth; cover it over with ſlices of bacon. You may alſo put ſuch meat and other ſeaſoning to make a jelly of the braze after, and ſerve the hare cold with it, either whole or ſliced.

To roaſt a Rabbit Hare faſhion.

Take your rabbit and lard it with bacon, then roaſt it as you do a hare, with a ſtuffing in the belly. Make a gravy ſauce; but if you do not lard it, have white ſauce made as follows. Take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream. Keep it ſtirring one way till it is ſmooth, and then put it into a boat.

Hare Cake.

Chop the fleſh of a hare very fine, take ſome bacon in dice about half the quantity, ſeaſon with pepper, a little ſalt and ſpice, one or two green onions, and a morſel of ſhalot; mix all together, and prepare a ſtew-pan juſt wide enough, that it may cut in ſlices about two inches thick; line your bottom with thin bacon, and cover with the ſame; pour in a ladle of broth, and a glaſs of red wine, ſome ſlices of carrot, onion, and herbs; let it ſimmer gently two or three hours, take off the cover and let it cool; the next day take it out, and trim it nice and round; pound ſome of the bacon it was ſtewed in, and when you ſerve it to table, ſpread it upon the top like ſugar upon a pumb-cake, and ſerve it to table upon a napkin. If it is well done, it will keep a fortnight for ſlices.

Veal

Veal cake may be done in the ſame manner, only inſtead of red wine put white; and do not cover it ſo much but that every one at table may ſee what it is.

To dreſs a Hare.

When the hare is caſed, cut it in two juſt below the ribs; cut the fore quarters into pieces, and put them into a clean ſtew-pan, with a blade or two of mace, an onion ſtuck with cloves, ſome whole pepper, one anchovy, and a bunch of ſweet herbs; cover them with water, and let them ſtew gently; make a pudding and put it into the belly of the other part; lard and roaſt it, flour and baſte it well with butter or ſmall beer. When the ſtew is tender, take it out with a fork into a diſh, and then ſtrain off the liquor; put into it a glaſs of red wine, a ſpoonful of good ketchup, and a piece of butter rolled in flour; ſhake all together over the fire, till it is of a good thickneſs; take up the roaſted hare, and lay it in the middle of the diſh, with the ſtew round, the ſauce poured over it, and ſome gravy in a boat.

Leveret Kid faſhion.

Lard a large leveret, marinade it about three hours in a warm marinade, made of water, vinegar, butter, flour, pepper, and ſalt, chopped parſley, ſhalots, ſliced onions, thyme, laurel, baſil, lemon-peel, and cloves; then roaſt it, baſting with ſome of the marinade; ſift the remainder, mix it with a little cullis, and ſerve it in a ſauce boat.

A Scotch Rabbit.

Having toaſted a piece of bread very nicely on both ſides, butter it, and toaſt a ſlice of cheeſe about as big as the bread, on both ſides, and lay it on the bread.

A Welch Rabbit.

Toaſt a piece of bread on both ſides, then toaſt the cheeſe on one ſide; lay it on the toaſt, and with a hot iron brown the other ſide. You may rub it over with muſtard.

An Engliſh Rabbit.

Toaſt the bread brown on both ſides, and lay it in a plate before the fire, then pour a glaſs of red wine over it, and let it ſoak the wine up: then cut ſome cheeſe very thin, lay it pretty thick over the bread, put it in a tin oven before the fire, it will be preſently toaſted and browned. Serve it hot.

Browning for Made Diſhes.

Beat fine four ounces of treble refined ſugar, put it in a clean iron frying-pan, with one ounce of butter; ſet it over a clear fire, mix it very well together all the time; when it begins to be frothy, the ſugar is diſſolving, hold it higher over the fire, have ready a pint of red wine; when the ſugar and butter is of a deep brown, pour in a litttle of the wine, ſtir it well together; then put more wine, keep ſtirring it the whole time, put in half an ounce of Jamaica pepper, ſix cloves, four ſhalots peeled, two or three blades of mace, three ſpoonfuls of muſhroom ketchup, a little ſalt, the out rind of one lemon; boil them ſlowly for ten minutes, then pour it into a baſon. When cold, take off the ſcum, very clean, and bottle it for uſe.

Beef A-la-Mode.

Take ſome of a round of beef, the veiny-piece, or ſmall round (what is generally called the mouſe buttock) cut it five or ſix inches thick; cut ſome pieces of fat bacon into long bits; take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of ſalt, if wanted; mix them together, dip the bacon into ſome vinegar, (garlick vinegar if agreeable) then into the ſpice; lard the beef with a larding-pin, very thick and even, put the meat into a pot juſt large enough to hold it, with a gill of vinegar, two large onions, a bunch of ſweet herbs, half a pint of red wine, and ſome lemon-peel. Cover it down very cloſe, and put a wet cloth round the edge of the pot, to prevent the ſteam evaporating; when it is half done, turn it, and cover it up again; do it over a ſtove, or a very ſlow fire. It will take five hours and a half before it is done. Truffles and morels may be added.

To Ragoo a Rump of Beef.

Take a large piece of the flank, which has fat at the top, cut ſquare, or any piece that is all meat, and has fat at the top but no bones, The rump does well. Cut all nicely off the bone, (which makes fine ſoup); then take a large ſtew-pan, and with a good piece of butter fry it a little brown all over, flouring your meat well before you put it into the pan; then pour in as much gravy as will cover it, made thus:—Take about a pound of coarſe beef, a little piece of veal cut ſmall, a bundle of ſweet herbs, an onion, ſome whole black and white

To fry Beef Steaks.

Take some steaks cut out of the middle of the rump, fry them in butter; when they are done, put a little small beer into the pan, if not bitter, the gravy which runs from the steaks, a little nutmeg, a shalot, some walnut-ketchup, and a piece of butter rolled in flour; shake it round the pan till it boils, and pour it over the steaks. Some stewed oysters may be added, or pickled mushrooms.

To stew Beef Steaks.

Lard the steaks here and there with large pieces of lard, put them in a stew-pan with chopped parsley, shalots, thyme, laurel, salt, whole pepper, a little white wine; stew slowly till done; serve either hot or cold.

To bake a Leg of Beef.

Take a large deep pan, and lay the beef at the bottom, then put in a little piece of bacon, a slice or two of carrot, some mace, cloves, black and white whole pepper, a large onion cut in slices, and a bundle of sweet herbs. Pour in water till the meat be covered, and send it to the oven covered up. When it is baked, strain it through a coarse sieve; take out all the sinews and fat, and put them into a saucepan with a few spoonfuls of the gravy, a little red wine, a small piece of butter rolled in flour, and some mustard; shake your sauce-pan often, and when the sauce is hot and thick, dish it up, and send it to table.

To roaſt Ox Palates.

Having boiled your palates tender, blanch them, cut them into ſlices about two inches long, lard half with bacon; then have ready two or three pigeons, and two or three chicken-peepers, draw them, truſs them, and fill them with forcemeat; let half of them be nicely larded, ſpit them on a bird ſpit thus: a bird, a palate, a ſage-leaf, and a piece of bacon; and ſo on till all are ſpitted. Take cocks'-combs and lamb-ſtones, parboiled and blanched, lard them with little bits of bacon, large oyſters parboiled, and each one larded with one piece of bacon; put theſe on a ſkewer, with a little piece of bacon and a ſage-leaf between them; tie them on a ſpit and roaſt them; then beat up the yolks of three eggs, ſome nutmeg, a little ſalt, and crumbs of bread: Baſte them with theſe all the time they are roaſting, and have ready two ſweetbreads, each cut in two, ſome artichoke bottoms cut into four and fried, and then rub the diſh with ſhalots: Lay the birds in the middle piled upon one another, and lay the other things all ſeparate by themſelves round about in the diſh. Have ready for ſauce, a pint of good gravy, a quarter of a pint of red wine, an anchovy, the oyſter liquor, a piece of butter rolled in flour; boil all theſe together, and pour into the diſh, with a little juice of lemon. Garniſh the diſh with lemon.

To make a mock Hare of a Bullock's Heart.

Waſh a large bullock's heart very clean, cut off the deaf ears, and ſtuff it with ſome forcemeat, as you do

a hare; lay a caul of veal, or paper, over the top to keep in the ſtuffing; roaſt it either in a cradle ſpit, or a hanging one; it will take an hour and a half before a good fire; baſte it with red wine. When roaſted, take the wine out of the dripping-pan, ſkim off the fat, and add a glaſs more of wine. When it is hot, put in ſome lumps of red currant jelly, and pour it in the diſh. Serve it up, and ſend in red currant jelly cut in ſlices, on a ſaucer.

To roaſt a Bullock's Heart.

Mix bread crumbs, chopped ſuet, (or a bit of butter) parſley chopped, ſweet marjoram, lemon-peel grated, pepper, ſalt, and nutmeg, with the yolk of an egg; ſtuff the heart, and bake or roaſt it. Serve it with gravy, a little red wine in it, melted butter, and currant jelly in boats. Some lard it with bacon.

To ſtew Neats Tongues.

Put two tongues in water juſt ſufficient to cover them, and let them ſtew two hours. Then peel them, and put them in again with a pint of ſtrong gravy, half a pint of white wine, a bundle of ſweet herbs, a little pepper and ſalt, ſome mace, cloves, and whole pepper, tied in a muſlin rag; a ſpoonful of capers chopped, turnips and carrots ſliced, and a piece of butter rolled in flour. Let all ſtew together very ſoftly over a ſlow fire for two hours, then take out the ſpice and ſweet herbs, and ſend the diſh to table. You may, juſt as you like, leave out the turnips and carrots, or boil them by themſelves, and lay them in a diſh.

To

To force Neat's Tongue and Udder.

Firſt parboil the tongue and udder, blanch the tongue and ſtick it with cloves. As for the udder, you muſt carefully raiſe it, and fill it with forcemeat made with veal; firſt waſh the inſide with the yolk of an egg, then put in the forcemeat, tie the ends cloſe, and ſpit them; roaſt them, and baſte them with butter; when enough, have a good gravy in the diſh, and ſweet ſauce in a cup. For variety you may lard the udder.

To Pot Neats' Tongue.

Take a neat's tongue, and rub it with an ounce of ſaltpetre and four ounces of brown ſugar, let it lie two days; then boil it till it is quite tender, take off the ſkin and ſide bits, then cut the tongue in very thin ſlices, and beat it in a marble mortar, with one pound of clarified butter, mace, pepper and ſalt to your taſte; beat it exceedingly fine, then put it cloſe down into ſmall potting-pots, and pour clarified butter over them.

To collar a Breaſt of Veal.

Take the fineſt breaſt of veal, bone it, and rub it over with the yolks of two eggs, and ſtrew over it ſome crumbs of bread, a little grated lemon, a little pepper and ſalt, a handful of chopped parſley, roll it up tight, and bind it hard with twine; wrap it in a cloth, and boil it one hour and a half; then take it up to cool. When a little cold, take off the cloth, and clip off the twine carefully, leſt you open the veal; cut it in five ſlices, and lay round them on a diſh with the ſweetbread broiled, cut in thin ſlices and laid round them, with ten

or twelve forcemeat-balls; pour over your white ſauce, and garniſh with barberries, or green pickles.

The white ſauce muſt be made thus:—take a pint of good veal gravy, put to it a ſpoonful of lemon-pickle, half an anchovy, a tea-ſpoonful of muſhroom powder, or a few pickled muſhrooms; give it a gentle boil; then put in half a pint of cream, the yolks of two eggs beat fine; ſhake it over the fire after the eggs and cream are in, but do not let it boil, it will curdle the cream. It is proper for a top diſh at night, or a ſide diſh for dinner.

To ragoo a Neck of Veal.

Cut a neck of veal into ſteaks, flatten them with a rolling pin, ſeaſon them with ſalt, pepper, cloves and mace; lard them with bacon; lemon-peel and thyme; dip them in yolks of eggs, make a ſheet of ſtrong cap-paper up at the four corners in the form of a dripping-pan; pin up the corners, butter the paper, and alſo the gridiron, and ſet it over a fire of charcoal, put in your meat, let it do leiſurely, keep it baſting and turning to keep in the gravy, and when it is enough, have ready half a pint of ſtrong gravy, ſeaſon it high, put in muſhrooms and pickles, forcemeat-balls dipped in the yolks of eggs, oyſters ſtewed and fried to lay round and at the top of your diſh, and then ſerve it up. If for a brown ragoo, put in red wine; if for a white one, put in white wine, with the yolks of eggs beat up, with two or three ſpoonfuls of cream.

Leg

Leg of Veal marinaded.

Provide a nice leg of white veal, and marinade it; roaſt it with four ſlices of bacon over it, covered with paſte; take four or five heads of endive, cut into bits about an inch in length, blanch it a little, and ſtew it in a little gravy mixed with a ladle of cullis; put a minced ſhalot and ſome parſley, ſqueeze in the juice of a lemon, and ſerve it up with the ſauce under it. Make uſe of capers, olives, or any ſort of pickles for a change.

To marinade a Breaſt of Veal.

Cut the breaſt of veal in pieces, ſtew it in broth till about three quarters done, then marinade about an hour with two ſpoonfuls of vinegar, a little of its own broth, whole pepper and ſalt, four cloves, two cloves of garlic, ſliced onions and thyme; then drain it, and fry of a good colour. Garniſh with fried parſley. You may alſo do it with a batter, or baſte it with bread crumbs and yolks of eggs, and fry it as above.

To ſtew a Knuckle of Veal.

Be ſure you let the pot or ſaucepan be very clean; lay at the bottom four clean wooden ſkewers, waſh and clean the knuckle very well, then lay it in the pot with two or three blades of mace, a little whole pepper, a ſprig of thyme, a ſmall onion, a cruſt of bread, and two quarts of water. Cover it down cloſe, make it boil, then only let it ſimmer for two hours, and when it is enough, take it up, lay it in a diſh, and ſtrain the broth over it.

A Harrico of Veal.

Take a neck or breaſt of veal, (if the neck cut the bones ſhort) and half roaſt it; then put it into a ſtew-pan juſt covered with brown gravy, and when it is near done, have ready a pint of boiled peas, ſix cucumbers pared, and two cabbage lettuces cut in quarters, ſtewed in brown gravy, with a few forcemeat-balls ready fried; put them to the veal, and let them juſt ſimmer. When the veal is in the diſh, pour the ſauce and the peas over it, and lay the lettuce and balls round it.

To roaſt Sweetbreads with Aſparagus.

Two good ſweetbreads are enough for this ſmall diſh; blanch them, and lay them in a marinade, ſpit them tight upon a lark-ſpit, and tie them to another, with a ſlice of bacon upon each, and covered with pepper; when almoſt done, take that off, and pour a drop of butter upon them, with a few crumbs of bread, and roaſt them of a nice colour; take two bunches of aſparagus, and boil them (not quite ſo much as to eat with butter) diſh up your ſweetbreads and your graſs between them; take a little cullis and gravy, with a jot of ſhalot and minced parſley: boil it a few minutes, ſqueeze in the juice of a lemon or orange, and ſerve it up.

Sweetbreads are very uſeful in many diſhes; as in pies, ragoos, fricaſſees, &c. and to uſe alone, either fried, roaſted, broiled, or otherwiſe. They muſt be ſoaked in warm water an hour or two, then ſcalded about an hour or two in warm water, which is commonly

monly called ſetting or blanching, which will make them keep longer, and are ready for any uſe you pleaſe to put them to.

Forced Sweetbreads.

Put three ſweetbreads in boiling water five minutes, beat the yolk of an egg a little, and rub it over them with a feather; ſtrew on bread crumbs, lemon-peel, parſley ſhred very fine, nutmeg, ſalt and pepper to your palate; ſet them before the fire to brown, and add to them a little veal gravy, put a little muſhroom powder, caper liquor, or juice of a lemon, and browning; thicken it with flour and butter, boil it a little, and pour it into your diſh, lay in your ſweetbreads, and lay over them lemon peel in rings cut like ſtraws. Garniſh with pickles.

Veal Rolls.

Take ten or twelve little thin ſlices of veal, lay on them ſome forcemeat acccording to your fancy, roll them up, and tie them juſt acroſs the middle with coarſe thread; put them on a bird-ſpit, rub them over with yolk of eggs, flour them, and baſte them with butter. Half an hour will do them. Lay them in a diſh, and have ready ſome good gravy, with a few truffles and morels, and ſome muſhrooms. Garniſh with lemon.

Calf's Head Surprize.

Take a calf's head with the ſkin on, take a ſharp knife, and raiſe off the ſkin with as much meat from the bones as you can poſſibly get, ſo that it may appear like a whole head when ſtuffed; then make a force-

meat in the following manner:—Take half a pound of veal, a pound of beef ſuet, the crumb of a two-penny loaf, half a pound of fat bacon, beat them well in a mortar, with ſome ſweet herbs and parſley ſhred fine, ſome cloves, mace, and nutmeg beat fine, ſalt and cayenne pepper enough to ſeaſon it, the yolks of four eggs beat up, and mix all together in forcemeat; ſtuff the head with it, and ſkewer it tight at each end; then put it into a deep pot or pan, and put two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of ſweet herbs, an anchovy, two ſpoonfuls of walnut and muſhroom ketchup, the ſame quantity of lemon-pickle, a little ſalt and pepper; lay a coarſe paſte over it to keep in the ſteam, and put it for two hours and a half into a ſharp oven. When you take it out, lay the head in a ſoup diſh, ſkim off the fat from the gravy, and ſtrain it through a ſieve into a ſtew-pan; thicken it with butter rolled in flour, and when it has boiled a few minutes, put in the yolks of four eggs well beaten, and mixed with half a pint of cream; have ready boiled ſome forcemeat-balls, half an ounce of truffles and morels, but do not put them into the gravy; pour the gravy over the head, and garniſh with forcemeat-balls, truffles, morels and muſhrooms.

Veal Palates.

Provide about two palates, boil them half an hour, take off the ſkins, and cut them into pieces, as you do ox-palates; put them into a ſtew-pan with a glaſs of Champaigne, a little minced green onion, parſley, pepper,

per, and salt; toss it often till the wine is gone, pour in a ladle of your cullis mixed with gravy, stew them softly in it till very tender, dash in a small glass more of your wine, add the juice of a lemon or orange, and send it up.

Calf's Ears, Housewife fashion.

Make a sauce, with a little jelly broth, and white wine, a little butter, chopped parsley, shalots, pepper and salt; boil it to a thick consistence; when done, add the juice of half a Seville orange, and serve it upon brazed ears.

A Midcalf.

Stuff a calf's heart with forcemeat, and send it to the oven, in an earthen dish, with a little water under it. Lay butter over it, and dredge it with flour. Boil half the liver, and all the lights, for half an hour, then chop them small, and put them in a tossing-pan, with a pint of gravy, a spoonful of ketchup, and one of lemon-pickle. Squeeze in half a lemon, season with pepper and salt, and thicken with a good piece of butter rolled in flour. When you dish it up, pour the mincemeat in the bottom, and have the other half of the liver really fried of a fine brown, and cut in thin slices, and little pieces of bacon. Set the heart in the middle, and lay the liver and bacon over the mincemeat.

To dress a Calf's Pluck.

Boil the lights and part of the liver; roast the heart stuffed with suet, sweet herbs, and a little parsley, all chopped small, a few crumbs of bread, some pepper,

ſalt, nutmeg, and a little lemon-peel; mix it up with the yolk of an egg.

When the lights and liver are boiled, chop them very ſmall, and put them in a ſauce-pan, with a piece of butter rolled in flour, ſome pepper and ſalt, with a little lemon or vinegar, if agreeable; fry the other part of the liver, as before mentioned, with ſome little pieces of bacon, lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with ſome criſped parſley. For ſauce—plain butter. It is a large diſh, but it may eaſily be diminiſhed.

Veal Cutlets.

Cut your veal into pieces about the thickneſs of half a crown, and as long as you pleaſe, dip them in the yolk of an egg, and ſtrew over them crumbs of bread, a few ſweet herbs, ſome lemon-peel, a little grated nutmeg, and fry them in freſh butter. While they are frying, make a little gravy, and when the meat is done, take it out, and lay it in a diſh before the fire, then ſhake a little flour into the pan, and ſtir it round. Put in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Make uſe of lemon for your garniſh.

Calf's Brains with Rice.

The brains of two heads are enough for a good diſh; blanch them, and take off the little bloody fibres, cut into two pieces each, and ſoak them in a marinade of white wine and vinegar, &c. for an hour; boil your rice in water a few minutes, ſtrain it off, and ſtew it in broth till it is tender, with a little ſalt and a bit of mace;

mace; diſh up the brains, and pour ſome of the ſauce to the rice; ſqueeze in a lemon or orange, and pour over for ſerving to table.

When you procure two or three pair of eyes, they make an excellent diſh, done in the manner of doing the ſweetbreads.

Veal Griſtles and Green Peas.

Cut the griſtles of a breaſt of veal in pieces, ſcald them, if you would have them white; ſtew them in broth with a few ſlices of lard, half a lemon peeled and ſliced, whole pepper and ſalt, and a faggot of ſweet herbs; when done, wipe them clean, and ſerve the ſtewed peas upon them. You may alſo, when the meat is about a quarter done, take it out of the braze, and put it in a ſtew-pan with the peas, a little butter, parſley, a little winter ſavory, a ſlice of ham, and a few cabbage lettuces cut ſmall; add a little cullis, and flour; reduce the ſauce pretty thick, ſalt only a little before you ſerve.

Ragoo of Calf's Feet.

Boil the feet, bone and cut the meat in ſlices; brown them in the frying-pan, and then put them in ſome good gravy, with morels, truffles, pickled muſhrooms, the yolks of four eggs boiled hard, ſome ſalt, and a little butter rolled in flour. For a ſick perſon, a calf's-foot boiled, with parſley and butter, is eſteemed very good.

To haſh Veal.

Cut your veal into round thick ſlices, of the ſize of half a crown, and put them into a ſauce-pan with a little

little gravy; put to it ſome lemon-peel cut exceedingly fine, and a tea ſpoonful of lemon-pickle; put it on the fire, and thicken it with butter and flour; put in your veal as ſoon as it boils, and juſt before you diſh it up, put in a ſpoonful of cream, and lay ſippets round the diſh.

To mince Veal.

Cut your veal in ſlices, then cut in little ſquare bits, but do not chop it; put it into a ſauce-pan with two or three ſpoonfuls of gravy, a ſlice of lemon, a little pepper and ſalt, a good lump of butter rolled in flour, a tea ſpoonful of lemon-pickle, and a large ſpoonful of cream; keep ſhaking it over the fire till it boils, but do not let it boil above a minute, if you do it will make your meat eat hard; put ſippets round the diſh and ſerve it up.

Calf's Chitterlings.

Clean ſome of the largeſt of the calf's guts, cut them into lengths proper for puddings, tie one of the ends cloſe, take ſome bacon and a calf's udder, cut it like dice, and the fat that comes off the chitterlings; chaldrons blanched and cut alſo; put them into a ſtew-pan, with a bay-leaf, ſalt, pepper, ſhalot cut ſmall, ſome pounded mace, and Jamaica pepper, with half a pint or more of milk, and let it juſt ſimmer; then take off the pan, and thicken it with four or five yolks of eggs, and ſome crumbs of bread: fill the chitterlings with this mixture, which muſt be kept warm, and make the links like hogs'-puddings. Before they are ſent to table, they muſt

muſt be boiled over a moderate fire; let them cool in their own liquor. They ſerve in ſummer, when hogs'-puddings are not to be had.

To make Calf's Foot Jelly.

Boil two calf's feet in a gallon of water till it comes to a quart, then ſtrain it, let it ſtand till cold, ſkim off all the fat clean, and take the jelly up clean. If there is any ſediment at the bottom, leave it; put the jelly into a ſauce-pan, with a pint of mountain wine, half a pound of loaf ſugar, the juice of four large lemons; beat up ſix or eight whites of eggs with a whiſk, then put them into a ſauce-pan, and ſtir all together till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick; pour it in again till it runs clear; then have ready a large china baſon, with lemon-peel cut as thin as poſſible; let the jelly run into that baſon, and the peels both give it a fine amber colour, and alſo a flavour; with a clean ſilver ſpoon fill your ſpoon.

Veal Collops.

Cut thin ſlices of fillet of veal, put them in a ſtew-pan, with a little oil or butter, ſweet herbs chopped, pepper and ſalt; let them catch a little, then add a little good broth; you may add ſome good forcemeat balls, either fried or blanched. If for brown, make a liaſon with flour and butter; let your collops ſtew ſlowly till done. If you want them white, when ready to ſerve, add a liaſon made of eggs and cream, a few bits of good butter, and the juice of half a lemon.

Leg of Mutton a-la-mode.

Lard a leg of mutton through and through with large pieces rolled in chopped ſweet herbs and fine ſpices; braze it on a pan of the ſame bigneſs, with ſlices of lard, onions, and roots; ſtop the ſteam very cloſe. When done, add a glaſs of white wine, and ſift the ſauce to ſerve it.

To make Mutton Hams.

Take a hind quarter of mutton, cut it like a ham, take an ounce of ſalt petre, a pound of coarſe ſugar, a pound of common ſalt; mix them, and rub your ham, lay it in a hollow tray with the ſkin downwards, baſte it every day for a fortnight, then roll it in ſaw-duſt, and hang it in the wood ſmoke a fortnight; then boil it, hang it in a dry place, and cut it out in raſhers. It eats better broiled than boiled.

Mutton the Turkiſh way.

Let the meat be cut in ſlices, waſh it in vinegar, put it in a ſtew-pot, with whole pepper, rice, and two or three onions; ſtew theſe very ſlowly, and ſkim them often. When it is tender, take out the onions, and put ſippets in the diſh under them.

Shoulder of Mutton ſurpriſed.

Put a ſhoulder of mutton, having firſt half boiled it, into a toſſing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea ſpoonful of muſhroom-powder. Stew it an hour, or till the rice is enough, and then take up your mutton and keep it hot. Put to the rice half a pint of cream, and a piece

of butter rolled in flour. Then ſhake it well, and boil it a few minutes. Lay your mutton on the diſh, and pour your gravy over it. You may garniſh with either pickles or barberries.

Sholder of Mutton called Hen and Chickens.

Half roaſt a ſhoulder, then take it up, and cut off the blade at the firſt joint, and both the flaps, to make the blade quite round; ſcore the blade round in diamonds, throw a little pepper and ſalt over it, and ſet it in a tin oven to broil; cut the flaps and the meat off the ſhank in thin ſlices, into the gravy that runs out of the mutton, and put a little good gravy to it, with two ſpoonfuls of walnut ketchup, one of browning, a little cayenne pepper, and one or two ſhalots. When your meat is tender, thicken it with flour and butter, put your meat in the diſh with the gravy, and lay the blade on the top, broiled a dark brown. Garniſh with green pickles and ſerve it up.

Oxford John.

Take a ſtale leg of mutton, cut it in as thin collops as you poſſibly can, take out all the fat ſinews, ſeaſon them with mace, pepper, and ſalt, ſtrew among them a little ſhred parſley, thyme, and two or three ſhalots; put a good lump of butter into a ſtew-pan. When it is hot, put in all collops, keep ſtirring them with a wooden ſpoon till they are three parts done, then add half a pint of gravy, a little juice of lemon, thicken it with a little fine flour and butter; let them ſimmer four or five minutes, and they will be quite enough. If you

let

let them boil, or have them ready before you want them they will grow hard. Serve them up hot, with fried bread cut in dice, over and round them.

Mutton Chops in Diſguiſe.

Take as many mutton chops as you want, rub them with pepper, ſalt, nutmeg, and a little parſley; roll each chop in half a ſheet of white paper, well buttered on the inſide, rolled on each and cloſe. Have ſome hog's lard, or beef dripping, boiling in ſtew-pan; put in the ſteaks, fry them of a fine brown, lay them in your diſh, and garniſh with fried parſley; throw ſome all over, have a little good gravy in a cup, but take care you do not break the paper, nor have any fat in the diſh, but let them be well drained.

Sheep's Tongues Royal Faſhion.

Boil as the former; then lard them quite through; marinade them an hour in a little pepper and ſalt, chopped parſley, ſhalots and muſhrooms; put a few ſlices of lard under and over, add a little gravy, a glaſs of white wine, with all the ſeaſonings. When done, take out the ſlices of lard, ſkim the ſauce, add a little cullis, or butter rolled in flour, the juice of half a lemon, and ſerve it upon the tongues.

Sheeps Trotters fried in Paſte.

The trotters being firſt brazed, or ſtewed, bone them without cutting them; roll them in good forcemeat, then dip them in thick batter, made of flour, white wine, one egg, a little oil, pepper and ſalt; fry them of a good colour, and garniſh with fried parſley.

A

A Lamb's Head.

Boil the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it croſs and croſs with a knife, grate ſome nutmeg over it, and lay it in a diſh before a good fire; then grate ſome crumbs of bread, ſome ſweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and ſalt, and baſte it with a little butter, then throw a little flour over it, and, juſt as it is done do the ſame, baſte it and dredge it. Take half the liver, the lights, the heart, and tongue, chop them very ſmall, with ſix or eight ſpoonfuls of gravy, or water; firſt ſhake ſome flour over the meat, and ſtir it together, then put in the gravy or water, a good piece of butter rolled in flour, pepper and ſalt, and what runs from the head in the diſh; ſimmer all together a few minutes, and add half a ſpoonful of vinegar; pour it into your diſh, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin, with ſome ſlices of bacon broiled, and lay round the head. Garniſh the diſh with lemon, and ſend it to table.

To force a Leg of Lamb.

Carefully take out all the meat with a ſharp knife, and leave the ſkin whole, and the fat on it. Make the lean you cut out into a force-meat thus:—To two pounds of meat add two pounds of beef ſuet chopped fine, and beat it in a marble mortar very fine; take away all the ſkin of the meat and ſuet, and then mix it with four ſpoonfuls of grated bread, eight or ten cloves,

It is a grand bottom diſh. It will take four hours roaſting.

Collared Pig.

Kill a fine young roaſting pig, dreſs off the hair and draw it, waſh it clean, rip it open from one end to the other, and take out all the bones; rub it all over with pepper and ſalt, a little cloves and mace beaten fine, fix ſage leaves and ſweet herbs chopped ſmall; roll up your pig tight, and bind it with a fillet; fill the pot you boil it in with ſoft water, a bunch of ſweet herbs, ſome pepper-corns, ſome cloves and mace, a handful of ſalt, and a pint of vinegar; when the liquor boils, put in your pig, boil it till it is tender, take it up, and when it is almoſt cold, bind it over again, put it into an earthen pan, and pour the liquor your pig was boiled in over it, and always keep it covered. When you want it take it out of the pan, untie the fillet as far as you want to cut it, then cut it in ſlices, and lay it in your diſh. Garniſh with parſley.

To dreſs a Pig like a fat Lamb.

Take a fat pig, cut of its head, ſlit and truſs it up like a lamb. When it is ſlit through the middle and ſkinned, parboil it a little, then throw ſome parſley over it, roaſt it and dredge it. Let your ſauce be half a pound of butter, and a pint of cream, ſtirring it all together till it is ſmooth, then pour it over and ſend it to table.

To dreſs Pig's Pettitoes.

Boil the heart, liver, and lights, a few minutes, (let the feet do till tender) ſhred them, take a little of the liquor

liquor they were boiled in, ſome pepper, ſalt, and nutmeg, a little grated lemon-peel; ſtir in the mince with a bit of butter and flour, and give it a boil up. Serve it with the feet ſplit, laid on the top, and toaſted ſippets.

To ſtuff a Chine of Pork.

Take a chine of pork that has hung four or five days, make four holes in the lean, and ſtuff it with a little of the fat leaf, chopped very ſmall, ſome parſley, thyme, a little ſage and ſhalot cut very fine, ſeaſoned with pepper, ſalt, and nutmeg. It muſt be ſtuffed pretty thick. Have ſome good gravy in the diſh. For ſauce, apple-ſauce and potatoes.

A Hog's Head like Brawn.

Waſh it well, boil it till the bones will come out; when cold, put the inſide of the cheeks together, with ſalt between; put the ears round the ſides, put the cheeks into a cloth, preſs them into a ſieve, or any thing round, put on a weight for two days; have ready a pickle of ſalt and water, with about a pint of malt boiled together; when cold put in the head.

Mock Brawn.

Take two pair of neat's-feet, boil them very tender, and pick the fleſh entirely from the bones; take the belly-piece of pork, boil it till it is near enough, then bone it, and roll the meat of the feet up in the pork very tight, then take a ſtrong cloth, with ſome coarſe tape, and roll it round very tight; tie it up in a cloth, boil it till it is ſo tender that a ſtraw may run through it; let it be hung up in a cloth till it is quite cold, after

which put it into ſome ſouſing liquor, and keep it for uſe.

To ſtew Giblets.

Scald and clean them well, cut off the bill, divide the head, ſkin the feet, ſtew them with water, (enough for ſauce) a ſprig of thyme, ſome whole black pepper, an onion; let them do till very tender, ſtrain the ſauce, add a little ketchup and flour, if the ſauce is not thick enough. Lay ſippets toaſted round the diſh.

Turkey in a hurry.

Truſs a turkey with the legs inward, and flatten it as much as you can; put in a ſtew pan, with melted lard, chopped parſley, ſhalots, muſhrooms, and a little garlic; give it a few turns on the fire, and add the juice of half a lemon to keep it white; then put it in another ſtew-pan, with ſlices of veal, one ſlice of ham, the melted lard, and every thing as uſed before, adding whole pepper and ſalt; cover it over with ſlices of lard, and ſoak it about half an hour, on a ſlow fire: then add a glaſs of white wine, and a little broth, and finiſh the brazing; ſkim and ſift the ſauce, add a little cullis to make it a liaſon, reduce it to a good conſiſtence, and ſerve upon the turkey.

To haſh Turkey.

Take off the legs, cut the thighs in two pieces, cut off the pinions and breaſt in pretty large pieces, take off the ſkin, or it will give the gravy a greaſy taſte; put it into a ſtew pan, with a pint of gravy, a tea-ſpoonful of lemon-pickle, a ſlice off the end of a lemon, and a little

little beaten mace; boil your turkey ſix or ſeven minutes, (if you boil it any longer it will make it hard) then put it on your diſh; thicken your gravy with flour and butter; mix the yolks of two eggs with a ſpoonful of thick cream, put in your gravy, ſhake it over the fire till it is quite hot, but do no not let it boil; ſtrain it and pour it over your turkey. Lay ſippets round, ſerve it up, and garniſh with lemon or parſley.

Fowls ſtuffed.

Make a forcemeat with half a pound of beef ſuet, as much crumb of bread grated fine, the meat of a fowl cut very ſmall, beat theſe in a mortar, and a pound of veal with them, ſome truffles, morels, and muſhrooms, cut ſmall, a few ſweet herbs and parſley ſhred fine, ſome grated nutmeg, pepper, ſalt, and grated lemon-peel; bone the fowls, fill them with forcemeat, and roaſt them. For ſauce—good gravy, with truffles and morels. The fowls may be larded.

To hash Fowls.

Cut your fowls to pieces, and put it into ſome gravy, with a little cream, ketchup, or muſhroom powder, grated lemon-peel, and nutmeg, a few oyſters and their liquor, a piece of butter mixed with flour; keep it ſtirring till the butter is melted, lay ſippets round the diſh.

To ſtew a Fowl.

Truſs a fowl for boiling; put it in a ſtew-pan with a piece of butter, chopped parſley, ſhalots and muſhrooms; ſoak it on a ſlow fire about a quarter of an

hour, turning it often; then put it in another ſtew-pan firſt garniſhed with ſlices of veal and ham, and all the firſt ſeaſoning; cover with ſlices of bacon; ſoak it for a quarter of an hour longer, then add a little whole pepper and ſalt, a little broth and white wine; finiſh it on a ſlow fire, then ſkim and ſtrain the braze. When ready, add the ſqueze of a lemon, and ſerve upon the fowl, being well wiped from fat.

To make artificial Chickens or Pigeons.

Make a rich forcemeat with veal, lamb, or chickens, ſeaſoned with pepper, ſalt, parſley, a ſhalot, a piece of fat bacon, a little butter, and the yolk of an egg; work it up in the ſhape of pigeons or chickens, putting the foot of the bird you intend it for in the middle, ſo as juſt to appear at the bottom; roll the forcemeat very well in the yolk of an egg, then in the crumbs of bread, ſend them to the oven, and bake it a light brown; do not let them touch each other; put them on tin plates well buttered, as you ſend them to the oven. You may ſend them to table dry, or gravy in the diſh, juſt as you like.

Chickens Feet with Forcemeat.

When you make a fricaſee, or any ſuch thing, preſerve the feet to make a diſh of this ſort; ſtrip off the ſtockings by ſcalding, tie them up in a bundle, and ſtew them in a braze; boil them very tender, with a little ſeaſoning, dry them in a cloth, and prepare ſuch a forcemeat as you think proper, fill up the claws with it, dip them into ſome beaten eggs, and crumb them well;

do

do it a ſecond time, preſs it well on, fry them in plenty of lard, and ſerve them up without any ſauce in the diſh, with a heap of fried parſley under them.

Fowls or chickens feet make a pretty ſecond diſh, done many different ways, either in a little brown ſauce, with aſparagus-tops, peas, artichoke-bottoms, &c. or in a fricaſee, or white ſauce of any kind.

Macedonian Ducks.

Cut four artichoke bottoms each into pieces, and put them into boiling water, with about a pint of garden beans, firſt ſcalded and huſked; boil theſe together till almoſt done, then drain them, and put the whole into the ſtew-pan, with a good piece of butter, chopped muſhrooms, a little winter ſavoury, parſley, and ſhallots, all finely chopped; add a little flour, two ſpoonfuls of veal gravy, and a glaſs of white wine; let it ſimmer ſlowly till all is done; reduce the ſauce to a proper conſiſtence, and when ready to ſerve, add a little cullis, a lemon-ſqueeze, ſalt and pepper. Serve this ragoo under two ducks, cut into quarters, and brazed in a well ſeaſoned braze, with ſlices of veal and lard, as uſual.

To ſtew Ducks.

Lard three young ducks down each ſide the breaſt, duſt them with flour, and ſet them before the fire to brown; then put them in a ſtew-pan, with a quart of water, a pint of red wine, one ſpoonful of walnut ketchup, the ſame of browning, an anchovy, half a lemon, a clove of garlic, a bundle of ſweet herbs, cayenne pepper to your taſte; let them ſtew ſlowly for half an hour

or till they are tender; lay them on a diſh and keep them hot, ſkim off the fat, ſtrain the gravy through a hair ſieve, add to it a few morels and truffles, boil it quick till reduced to a little more than half a pint, pour it over your ducks, and ſerve it up. It is proper for a ſide-diſh for dinner, or bottom for ſupper.

A pupton of Pigeons.

Take a ſavory forcemeat, rolled out like a paſte, put it in a butter-diſh, lay a layer of very thin bacon, ſquab pigeons, ſliced ſweetbread, aſparagus tops, muſhrooms, cocks'-combs, a palate boiled tender and cut in pieces, and the yolks of hard eggs. Make another forcemeat, and lay over like a pie; bake it, and when enough turn it into a diſh, and pour gravy round it.

Boiled Pigeons and Bacon.

Take ſix young pigeons, waſh them clean, turn their legs under their wings, boil them in milk and water by themſelves, twenty minutes; have ready boiled a ſquare piece of bacon, take off the ſkin and brown it, put the bacon in the middle of your diſh, and lay the pigeons round it, with lumps of ſtewed ſpinach; pour plain melted butter over them, and ſend parſley and butter in a boat.

Pigeons in a Hole.

Pick, draw, and waſh, four young pigeons, ſtick their legs in their bellies as you do boiled pigeons, ſeaſon them with pepper, ſalt, and beaten mace. Put into the belly of every pigeon a lump of butter the ſize of a walnut. Lay your pigeons in a pie diſh, pour over them

them a batter made of three eggs, two ſpoonfuls of flour, and half a pint of good milk. Bake it in a moderate oven, and ſerve to table in the ſame diſh.

To ſtew Partridges.

Truſs your partridges as for roaſting, ſtuff the craws, and lard them down each ſide of the breaſt, then roll a lump of butter in pepper, ſalt, beaten mace, and put it into the bellies. Sew up the vents, dredge them well, and fry them a light brown. Then put them into a ſtew-pan with a quart of good gravy, a ſpoonful of Madeira wine, the ſame of muſhroom ketchup, a tea-ſpoonful of lemon-pickle, and half the quantity of muſhroom powder, one anchovy, half a lemon, a ſprig of ſweet marjoram. Cover the pan cloſe, and ſtew them half an hour; then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges, and lay round them artichoke bottoms, boiled and cut in quarters, and the yolks of four hard eggs if agreeable.

To haſh a Partridge or Woodcock.

Cut it up as for eating, work the entrails very fine with the back of a ſpoon, mix it with a ſpoonful of red wine, the ſame of water, half a ſpoonful of allegar; cut an onion in ſlices, and pull it into rings; roll a little butter in flour, put them all in your toſſing-pan, and ſhake it over the fire till it boils, then put in your bird, and when it is thoroughly hot, lay it in your diſh, with ſippets round it; ſtrain the ſauce over the partridge, and lay the onions in rings. It is a pretty corner diſh for dinner or ſupper.

To ſtew a Pheaſant.

Take a pheaſant and ſtew it in veal gravy; take artichoke bottoms parboiled, ſome chefnuts roaſted and blanched. When your pheaſant is enough, (but it muſt ſtew till there is juſt enough for ſauce, then ſkim it) put in the chefnuts and artichoke bottoms, a little beaten mace, pepper and ſalt enough to ſeaſon it, and a glaſs of white wine. If you do not think it thick enough, thicken it with a little piece of butter rolled in flour. Squeeze in a little lemon, pour the ſauce over the pheaſant, and have ſome force-meat balls fried and put into the diſh.

N. B. A good fowl will do full as well, truſſed with the head on like a pheaſant. You may fry ſauſages inſtead of force-meat balls.

The general method of dreſſing Plovers.

Green plovers roaſt like a woodcock, without drawing; and the trail to run upon a toaſt;—with good gravy for ſauce. Grey plovers ſhould be ſtewed:—Make a forcemeat with the yolks of two hard eggs bruiſed, ſome marrow cut fine, artichoke bottoms cut ſmall, and ſweet herbs, ſeaſoned with pepper, ſalt, and nutmeg. Stuff the birds, then put them into a ſauce-pan with ſome good gravy (juſt enough to cover them) a glaſs of white wine, and a blade of mace. Cover them cloſe, and let them ſtew very ſoftly till they are tender. Then take up the plovers, lay them in a diſh, keep them hot, put a piece of butter rolled in flour to thicken the ſauce; let it boil till ſmooth, ſqueeze into it a little lemon, ſkim it clean, and pour it over them.

OF

OF TURTLES AND MOCK TURTLES.

To dreſs a Turtle the Weſt Indian way.

TAKE the turtle out of the water the night before you dreſs it, and lay it on its back. In the morning cut its head off, and hang it up by its hind fins for it to bleed till the blood is all out; then cut the callapee, which is the belly, round, and raiſe it up; cut as much meat to it as you can; throw it into ſpring water with a little ſalt, cut the fins off, and ſcald them with the head; take off all the ſcales, cut all the white meat out, and throw it into ſpring water and ſalt; the guts and lungs muſt be cut out. Waſh the lungs very clean from the blood, then take the guts and maw and ſlit them open, waſh them very clean, and put them on to boil in a large pot of water, and boil them till they are tender. Then take off the inſide ſkin, and cut them in pieces of two or three inches long. Have ready a good veal broth, made as follows:

follows: — Take one large, or two ſmall knuckles of veal, and put them on in three gallons of water; let it boil, ſkim it well, ſeaſon with turnips, onions, carrots, celery, and a good large bundle of ſweet herbs; boil it till it is half waſted, then ſtrain it off. Take the fins and put them in a ſtew-pan, cover them with veal broth, ſeaſon with an onion chopped fine, all ſorts of ſweet herbs chopped very fine, half an ounce of cloves and mace, half a nutmeg beat very fine; ſtew it very gently till tender; then take the fins out, and put in a pint of Madeira wine, and ſtew it for fifteen minutes. Beat up the whites of ſix eggs with the juice of two lemons, put the liquor in and boil it up, run it through a flannel bag, make it very hot, waſh the fins very clean, and put them in. Take a piece of butter and put at the bottom of a ſtew-pan, put your white meat in, and ſweat it gently till it is almoſt tender. Take the lungs and heart, and cover them with veal broth, with an onion, herbs, and ſpice; as for the fins ſtew them till tender; take out the lungs, ſtrain the liquor off, thicken it, and put in a bottle of Madeira wine, ſeaſon with cayenne pepper and ſalt pretty high; put in the lungs and white meat, ſtew them up gently for fifteen minutes; have ſome forcemeat balls, made out of the white part inſtead of veal, as for Scotch collops. If any eggs, ſcald them; if not, take twelve hard yolks of eggs, made into egg balls. Have your callipaſh, or deep ſhell, done round the edges with

paſte,

paſte, ſeaſon it in the inſide with cayenne pepper and ſalt, and a little Madeira wine; bake it half an hour, then put in the lungs and white meat, forcemeat, and eggs over, and bake it half an hour. Take the bones and three quarts of veal broth, ſeaſoned with an onion, a bundle of ſweet herbs, two blades of mace; ſtew it an hour, ſtrain it through a ſieve, thicken it with butter and flour, put in half a pint of Madeira wine, ſtew it half an hour; ſeaſon with cayenne pepper and ſalt to your liking. This is the ſoup. Take the callapee, run your knife between the meat and ſhell, and fill it full of forcemeat; ſeaſon it all over with ſweet herbs chopped fine, a ſhalot chopped, cayenne pepper and ſalt, and a little Madeira wine; put a paſte round the edge, and bake it an hour and a half. Take the guts and maw, put them in a ſtew-pan, with a little broth, a bundle of ſweet herbs, two blades of mace beat fine; thicken with a little butter rolled in flour, ſtew them gently for half an hour, ſeaſon with cayenne pepper and ſalt, beat up the yolks of two eggs in half a pint of cream, put it in, and keep ſtirring it one way till it boils up, then diſh them up as follows:

CALLAPEE.

FRIGASEE. SOUP. FINS.

CALLAPASH.

The fins eat fine, when cold, put in the liquor.

To dreſs a Mock Turtle.

Take the largeſt calf's head you can get, with the ſkin on, put it in ſcalding water till you find the hair will come off, clean it well, waſh it in warm water, and boil it three quarters of an hour. Then take it out of the water, and ſlit it down the face, cut off all the meat along with the ſkin as clean from the bone as you can, and be careful you do not break the ears off. Lay it on a flat diſh, ſtuff the ears with forcemeat, and tie them round with cloths. Take the eyes out, and pick all the reſt of the meat clean from the bone, put it in a toſſing-pan, with the niceſt and fatteſt part of another calf's head, without the ſkin on, boiled as long as the above, and three quarts of veal gravy. Lay the ſkin in the pan on the meat, with the fleſh ſide up; cover the pan cloſe, and let it ſtew over a moderate fire one hour; then put in three ſweetbreads fried a little brown, one ounce of morels, one ounce of truffles, five artichoke bottoms boiled, one anchovy boned and chopped ſmall, a ſpoonful of cayenne pepper, a little ſalt, half a lemon, three pints of Madeira wine, two meat ſpoonfuls of muſhroom ketchup, one of lemon-pickle, and half a pint of muſhrooms. Let them ſtew ſlowly half an hour longer, and thicken it with flour and butter. Have ready the yolks of four eggs boiled hard, and the brains of both heads boiled: cut the brains the ſize of nutmegs, and make a rich forcemeat, ſpread it on the caul of a leg of veal, roll it up, and boil it in a cloth one hour. When boiled, cut it in three parts, the mid-

dle

dle the largeſt; then take up the meat into the diſh, and lay the head over it with the ſkin ſide up, and put the largeſt piece of forcemeat between the ears, and make the top of the ears to meet round it, (this is called the crown of the turtle) lay the other ſlices of the forcemeat oppoſite to each other at the narrow end, and lay a few of the truffles, morels, brains, muſhrooms, eggs, and artichoke bottoms upon the face, and round it; ſtrain the gravy boiling hot upon it. Be as quick in diſhing it up as poſſible, for it ſoon grows cold.

Mock Turtle from Calf's Feet.

Provide two calves feet and one chicken; cut them into pieces of a proper ſize for a fricaſee; make the ſeaſoning with three large onions, a large handful of parſley, and a few ſweet herbs; chop them altogether, then ſeaſon the meat. Let the feet ſtew two hours and a half in three quarts of water; then put in the chicken; let it ſtew half an hour. Then take the juice of two lemons, a tea-cupfull of Madeira wine, ſome cayenne pepper; put that in laſt. Let it ſtew all together half an hour, and ſerve it up in a ſoup diſh.

Forcemeat balls of veal may be laid on the top, and hard eggs.

ELEGANT

ELEGANT SMALL SAVOURY DISHES OF VEGETABLES, FRUITS, &c.

To fry Artichoke Bottoms.

HAVING blanched them in water, flour and fry them in freſh butter. Lay them in a diſh, and and pour melted butter over them. Or you may put a little red wine into the butter, and ſeaſon with nutmeg, pepper, and ſalt.

To fry Celery.

When boiled, dip it in batter, fry it of a light brown in hog's-lard, put it on on a plate, and pour melted butter over it.

To ſtew Muſhrooms.

Firſt put your muſhrooms in ſalt and water, then wipe them with a flannel, and put them again in ſalt and water; then throw them into a ſauce-pan by themſelves, and let them boil up as quick as poſſible; then put in a little cayenne pepper, and mace: let them ſtew in this a quarter of an hour, then add a tea-cup full of cream, with a little flour and butter the ſize of a walnut. Serve them up as ſoon as done.

Stewed

Stewed Peas and Lettuce.

Take a quart of green peas and two large cabbage lettuces, cut ſmall acroſs, and waſhed very clean; put them in a ſtew pan with a quart of gravy, and ſtew them till tender; put in ſome butter rolled in flour; ſeaſon with pepper and ſalt. When of a proper thickneſs diſh them up.

N. B. Some like them thickened with the yolks of four eggs; others prefer an onion chopped very fine, and ſtewed with them, with two or three raſhers of lean ham.

To ragoo Aſparagus.

Scrape and clean one hundred graſs, and throw them into cold water; then cut as far as they are good and green, and take two heads of endive, clean picked and waſhed, and cut very ſmall; a young lettuce clean waſhed and cut ſmall, and a large onion peeled and cut ſmall. Put a quarter of a pound of butter into a ſtew-pan, and when it is melted, throw in the above ingredients. Toſs them about, and fry them ten minutes; then ſeaſon them with a little pepper and ſalt, ſhake in a little flour, toſs them about, and pour in half a pint of gravy. Let them ſtew till the ſauce is very thick and good, and then pour all into the diſh. Garniſh with a few of the little tops of the graſs.

To ragoo Cauliflowers.

Take a large cauliflower, or two ſmall ones, pick as if you intended them for pickling; ſtew them till they are enough in a rich brown cullis, ſeaſoned with pepper

and ſalt; put them in a diſh, and pour the cullis over them. Boil ſome ſprigs of the cauliflower very white, and lay round them.

To broil Potatoes.

Boil them, then peel them, cut them in two, and broil them till they are brown on both ſides; then lay them in the plate or diſh, and pour melted butter over them.

To fry Potatoes.

Cut your potatoes into thin ſlices as large as a crown piece, fry them brown, lay them in a plate or diſh, pour melted butter, ſack and ſugar over them. Theſe make a pretty corner plate.

To maſh Potatoes.

Boil them, peel them, and put them into a ſauce-pan; maſh them well, and put a pint of milk to two pounds of potatoes; add a little ſalt, ſtir them well together, and take care that they do not ſtick to the bottom; then take a quarter of a pound of butter, ſtir it in, and ſerve it up.

To ſcollop Potatoes.

Having firſt boiled your potatoes, beat them fine in a bowl with good cream and a lump of butter and ſalt; put them into ſcollop ſhells, make them ſmooth on the top, ſcore them with a knife, lay thin ſlices of butter on the top of them, put them in a dutch oven to brown, before the fire. Three ſhells is ſufficient for a diſh.

Eggs and Broccoli.

Boil your broccoli tender, obſerving to ſave a large bunch for the middle, and ſix or eight little thick ſprigs to ſtick round. Toaſt a bit of bread as large as you would have it for your diſh or butter-plate. Butter ſome eggs thus:—take ſix eggs, or as many as you have occaſion for, beat them well, put them into a ſauce-pan with a good piece of butter, a little ſalt; keep beating them with a ſpoon till they are thick enough, then pour them on the toaſt. Set the largeſt bunch of broccoli in the middle, and the other little pieces round and about, and garniſh the diſh with little ſprigs of broccoli. This is a pretty ſide diſh, or a corner plate.

To broil Eggs.

Cut a toaſt round a quartern loaf, brown it, lay it in your diſh, butter it, and very carefully break ſix or eight eggs on the toaſt. Take a red hot ſhovel and hold it over them. When they are done, ſqueeze a Seville orange over them, grate a little nutmeg over it, and ſerve it up for a ſide plate. Or you may poach your eggs, and lay them on a toaſt; or toaſt your bread criſp, and pour a little boiling water over it. Seaſon it with a little ſalt, and then lay your poached eggs on it.

Spinach and Eggs.

Pick and waſh your ſpinach very clean in ſeveral waters, put it into a ſaucepan with a little ſalt; cover it cloſe, and ſhake the pan often. When it is juſt tender, and whilſt it is green, throw it into a ſieve to drain; lay it in your diſh. Have ready a ſtew-pan of water boiling,

boiling, and break as many eggs into cups as you would poach. When the water boils, put in the eggs; have an egg ſlice ready to take them out with, lay them on the ſpinach, and garniſh the diſh with orange cut into quarters, and melted butter in a cup.

Eggs with Sauſages.

Fry ſome ſauſages, and then a ſlice of bread; lay the ſauſages on the bread, with a poached egg between each link. If the toaſt is too ſtrong fried, butter it a little.

The common way of dreſſing eggs is to poach them, and ſerve them on a buttered toaſt, or on ſtewed ſpinach or ſorrel.

To poach Eggs with Toaſts.

Pour your water in a flat bottomed pan, with a little ſalt. When it boils, break your eggs carefully in, and let them boil two minutes; then take them up with an egg ſpoon, and lay them on buttered toaſts.

To bake Pears.

Pare them, cut them in halves, and core them; then put them into an earthen pan with a few cloves, a little water and red wine, and about half a pound of ſugar to ſix pears; bake them in an oven moderately hot, then ſet them over a ſlow fire; let them ſtew gently; cut in a lemon-peel in ſmall ſhreds. If the ſyrup is not rich enough, add more ſugar.

To ſtew Pears in a ſauce-pan.

Put them into a ſauce-pan with the ingredients mentioned in the preceding article, cover them, and do them over a ſlow fire. When they are enough, take them off; add a pennyworth of cochineal bruiſed very fine.

OF PICKLING.

PRELIMINARY OBSERVATIONS ON PICKLING.

THE general knowledge of pickling is very eſſential in a family, but it is to be lamented, that the health of individuals is often endangered, merely to gratify the eye. Things known to be pernicious, are frequently made uſe of, in order to procure a bright colour to the article meant to be pickled. It is indeed a common practice to make uſe of braſs utenſils, that the verdigriſe extracted from it may give an additional tint to all the pickles intended to be green; not conſidering they are communicating an abſolute poiſon to that which they are preparing for their food.

Such inconſiderate proceedings, it is hoped, will hereafter be avoided, eſpecially as there is no neceſſity for having recourſe to ſuch pernicious means, when theſe articles will become equally green, by keeping them

them of a proper heat upon the hearth, without the help of brafs or verdigrife of any kind. It is therefore highly proper to be very particular in keeping the pickles from fuch things, and to follow ftrictly the directions of your receipts, given with refpect to all kinds of pickles, which are greened only by pouring your vinegar hot upon them, and it will keep them a long time.

Stone jars are the moft proper for all forts of pickles, for though they are expenfive in the firft purchafe, yet they will, in the end, be found much cheaper than earthen veffels, through which, it has been found by experience, falt and vinegar will penetrate, efpecially when put in hot.

Be careful never to put your fingers in to take the pickles out, as it will fpoil them; but always make ufe of a fpoon on thofe occafions.

To pickle Cucumbers.

Let your cucumbers be as free from fpots as poffible, and take the fmalleft you can get. Put them into ftrong falt and water for nine or ten days, or they will become yellow; and ftir them at leaft twice a day or they will grow foft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them, and fet them upon the hearth to keep warm. When the water is almoft cold, make it boiling hot again, and pour it upon them. Proceed in this manner, till you perceive they

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are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine leaves, with a cloth and diſh over the top, to keep in the ſteam, which will help to green them the ſooner. When they are greened, put them in an hair ſieve to drain, and then make the following pickle for them:—To every two quarts of white wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into ſlices, an ounce of black pepper, and a handful of ſalt. Boil them all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for uſe. You may pickle them with ale, ale-vinegar, or diſtilled vinegar; and you may add three or four cloves of garlic or ſhalots.

To pickle Cucumbers in ſlices.

Take ſome large cucumbers before they are too ripe, ſlice them of the thickneſs of crown pieces in a pewter diſh; to every twelve cucumbers ſlice two large onions thin, and ſo on till you have filled the diſh, with a handful of ſalt between every row; then cover them with another pewter diſh, and let them ſtand twenty-four hours; then put them into a cullender, and let them drain well. Put them in a jar, cover them over with wine vinegar, and let them ſtand four hours; pour the vinegar from them into a copper ſauce-pan, and boil it with a little ſalt; put to the cucumbers a little mace, a little whole pepper, a large race of ginger ſliced, and then pour the boiling vinegar on. Cover them cloſe

cloſe, and when they are cold, tie them down. They will be fit to eat in two or three days.

To pickle Mangoes.

Cucumbers uſed for this purpoſe muſt be of the largeſt ſort, and taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the ſide and take out the ſeeds with an apple ſcraper or tea-ſpoon. Then put them into very ſtrong ſalt and water for eight or nine days, or till they are very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine leaves both over and under them. Beat a little roach allum very fine, and put it into the ſalt and water they came out of. Pour it on your cucumbers, and ſet it upon a very ſlow fire for four or five hours, till they are prety green. Then take them out, and drain them in a hair ſieve, and when they are cold, put to them a little horſe-radiſh, then muſtard-ſeed, two or three heads of garlic, a few pepper-corns, a few green cucumbers ſliced in ſmall pieces, then horſe-radiſh, and the ſame as before mentioned, till you have filled them. Then take the piece you cut out, and ſew it on with a large needle and thread, and do all the reſt in the ſame manner. Have ready the following pickle:—To every gallon of allegar, put an ounce of mace, the ſame of cloves, two ounces of ſliced ginger, Jamaica pepper and black pepper, three ounces of muſtard-ſeed tied up in a bag, four ounces of garlic, and a ſtick of horſe-radiſh cut in ſlices. Boil them five minutes in the allegar, then

then pour it upon your pickles, tie them down, and keep them for uſe.

To pickle Onions.

Take ſome ſmall onions, peel them, and put them into ſalt and water; ſhift them once a day for three days, then ſet them over the fire in milk and water till ready to boil; dry them, pour over them the following pickle, when boiled and cold:—Double diſtilled vinegar, ſalt, mace, and one or two bay-leaves; they will not look white with any other vinegar.

To pickle Walnuts black.

Your walnuts ſhould be gathered when the ſun is hot upon them, and always before the ſhell is hard, which may be eaſily known by running a pin into them; then put them into a ſtrong ſalt and water for nine days; ſtir them twice a day, and change the ſalt and water every three days; then put them in a hair ſieve, and let them ſtand in the air till they turn black; then put them into ſtrong ſtone jars, and pour boiling allegar over them; cover them up, and let them ſtand till they are cold, then boil the allegar three times more, and let it ſtand till it is cold between every time; tie them down with paper and a bladder over them, and let them ſtand two months; then take them out of the allegar, and make a pickle for them. To every two quarts of allegar, put half an ounce of mace, half an ounce of cloves, one ounce of black pepper, the ſame of Jamaica pepper, ginger, long pepper, and two ounces of common ſalt; boil it ten minutes, pour it hot upon your walnuts, tie them down with a bladder and paper over it.

To pickle Walnuts green.

Take the largeſt double or French walnuts, before the ſhells are hard, pare them very thin, and put them into a tub of ſpring water as they are pared; put to them, if there are two or three hundred nuts, a pound of bay-ſalt; leave them in the water twenty-four hours, then put them into a ſtone jar, a layer of vine-leaves, and a layer of walnuts; fill it up with cold vinegar, and when they have ſtood all night, pour the vinegar from them into a copper, with a good quantity of bay ſalt; ſet it upon the fire, and let it boil, then pour it hot on the nuts; tie them over with a woollen cloth, and let them ſtand a week; then pour that pickle from them, rub the nuts clean with a piece of flannel, and put them again into the jar, with vine leaves, as before mentioned; boil freſh vinegar; to every gallon of vinegar, four or five pieces of ginger, a quarter of an ounce of cloves, a nutmeg ſliced, a quarter of an ounce of mace, and the ſame quantity of whole black pepper; pour the vinegar boiling hot upon the walnuts, and cover them with a woollen cloth; let it ſtand four or five days, and repeat the ſame four or five times. When the vinegar is cold, put in half a pint of muſtard-ſeed, a ſtick of horſe-radiſh ſliced; tie them down with a bladder, and then with leather; they will be fit to eat in three weeks. If they are intended to be kept, the vinegar muſt not be boiled, but then they will not be ready under ſix months.

To pickle French Beans.

Pour a boiling hot wine over your French beans, and cover them close; the next day drain them and dry them; then pour over them a boiling hot pickle of white wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this for two or three days, or till the French beans look green.

Red Cabbage.

Slice your cabbage cross ways, put it on an earthen dish, and sprinkle a handful of salt over it. Cover it with another dish, and let it stand twenty-four hours; then put it into a cullender to drain, and lay it in your jar. Take white wine vinegar enough to cover it, a little cloves, mace, and allspice. Put them in whole, with a little cochineal bruised fine. Then boil it up, and pour it either hot or cold on your cabbage. Cover it close with a cloth till it is cold, if you pour on the pickle hot, and then tie it up close, as you do other pickles.

Mushrooms.

Take the smalleſt mushrooms you can get, put them into spring water, then rub them with a piece of new flannel dipped in salt, and put them into cold spring water as you do them, to keep their colour; then put them into a sauce-pan, throw a handful of salt over them, cover them close, and set them over the fire four or five minutes, or till you see they are thoroughly hot, and the liquor is drawn out of them; then lay them

between two clean cloths till they are cold, then put them into glaſs bottles, and fill them up with diſtilled vinegar; put a blade or two of mace, and a tea-ſpoonful of good oil to every bottle; cork them up cloſe, and ſet them in a cool place.

If you have not any diſtilled vinegar, you may uſe white wine vinegar, or even allegar, but it muſt be boiled with a little mace, ſalt, and a few ſlices of ginger; it muſt be cold before you pour it on your muſhrooms. If your vinegar, or allegar, is too ſharp, it will make your muſhrooms ſoft; neither will they keep ſo long, or appear ſo white.

Cauliflower.

Take the largeſt and cloſeſt you can get; pull them into ſprigs, put them in an earthen diſh, and ſprinkle ſalt over them. Let them ſtand twenty-four hours to draw out all the water, then put them in a jar, and pour ſalt and water boiling over them; cover them cloſe, and let them ſtand till the next day; then take them out, and lay them on a coarſe cloth to drain; put them into glaſs jars, put in a nutmeg ſliced, and two or three blades of mace in each jar. Cover them with diſtilled vinegar, and tie them down with a bladder, and over that a leather. They will be fit for uſe in a month.

Capers.

Theſe are the only flower-buds of a ſmall ſhrub preſerved in pickle. The tree which bears capers is called the caper-ſhrub, or buſh. It is common in the weſtern part of Europe. We have them in ſome gardens, but Toulon

Toulon is the principal place for capers. We have ſome from Lyons, but they are flatter and leſs firm; and ſome come from Majorca, but they are ſalt and diſagreeable. The fineſt flavored are from Toulon. They gather the buds from the bloſſoms, before they are open, then ſpread them upon the floor in a room where no ſun enters, and there let them lie till they begin to wither; they then throw them into a tub of ſharp vinegar, and, after three days they add a quantity of bay ſalt. When this is diſſolved, they are fit for packing for ſale, and are ſent to all parts of Europe.

The fineſt capers are thoſe of a moderate ſize, firm, and cloſe, and ſuch as have the pickle highly flavoured; thoſe which are ſoft, flabby, and half open, are of little value.

Samphire.

Take the ſamphire that is green, put it into a clean pan, and throw over it two or three handfuls of ſalt, then cover it with ſpring water. Let it lie twenty four hours, then put it into a clean ſauce-pan, throw in a handful of ſalt, and cover it with good vinegar. Cover the pan cloſe, and ſet it over a ſlow fire. Let it ſtand till it is juſt green and criſp, and then take it off at that moment; for if it ſhould remain till it is ſoft it will be ſpoiled. Put it in your pickling pot, and cover it cloſe. As ſoon as it is cold, tie it down with a bladder and leather, and keep it for uſe. Or you may keep it all the year in a very ſtrong brine of ſalt and water, and throw it into vinegar juſt before you uſe it.

Beet Roots.

Beet-roots, which are a pretty garniſh for made diſhes, are thus pickled;—Boil them tender, peel them, and, if agreeable, cut them into ſhapes; pour over them a hot pickle of white wine vinegar, a little pepper, ginger, and horſe-radiſh ſliced.

Barberries.

Let your barberries be gathered before they are too ripe; take care to pick out the leaves and dead ſtalks, and then put them into jars, with a large quantity of ſtrong ſalt and water, and tie them down with a bladder.

N. B. When you ſee a ſcum over your barberries, put them into freſh ſalt and water; they require no vinegar, their own ſharpneſs being ſufficient to keep them.

Codlings.

Gather your codlings when they are about the ſize of a large French walnut, put a quantity of vine-leaves in the bottom of a braſs-pan, and put in your codlings; cover them well with vine-leaves, and ſet them over a very ſlow fire till you can peel the ſkins off; then take them carefully up in a hair ſieve, and peel them with a pen knife, and put them into the ſauce-pan again, with the vine-leaves and water as before; cover them cloſe, and ſet them over a ſlow fire till they are a fine green; then drain them through a hair ſieve, and when they are cold, put them into diſtilled vinegar; pour a little

little meat-oil on the top, and tie them down with a bladder.

Indian Pickle, or Peccadillo.

Quarter a white cabbage and cauliflower; take alſo cucumbers, melons, apples, French beans, plumbs, all or any of theſe; lay them on a hair ſieve, ſtrew over a large handful of ſalt, ſet them in the ſun for three or four days, or till very dry. Put them into a ſtone jar with the following pickle:—Put a pound of race ginger into ſalt and water, the next day ſcrape and ſlice it, and dry it in the ſun; ſlice, ſalt, and dry, a pound of garlic; put theſe into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, and four ounces of muſtard-ſeed bruiſed; ſtop the pickle cloſe, them prepare the cabbage, &c. If the fruit is put in it muſt be green.

N. B. The jar need not ever be emptied, but put in the things as they come into ſeaſon, adding freſh vinegar.

Artichoke Bottoms.

Take ſome artichokes, and boil them till you can pull the leaves off, then take off the chokes, and cut them from the ſtalk; take great care that you do not let the knife touch the top; throw them into ſalt and water for an hour, then take them out, and lay them on a cloth to drain; then put them into large wide-mouthed glaſſes, put a little mace and ſliced nutmeg between; fill them either with diſtilled vinegar, or ſugar, vinegar,

and ſpring water; cover them with mutton fat fried, and tie them down with a bladder and leather.

Naſturtium Buds.

After the bloſſoms are gone off, gather the little knobs, and put them into cold ſalt and water; ſhift them once a day for three ſucceſſive days, then make a cold pickle of white wine vinegar, a little white wine, ſhalot, pepper, cloves, mace, nutmeg quartered, and horſe-radiſh. Put in the buds.

Onions.

Take a ſufficient number of the ſmalleſt onions you can get, and put them into ſalt and water for nine days, obſerving to change the water every day. Then put them into jars, and pour freſh boiling ſalt and water over them. Let them ſtand cloſe covered till they are cold, then make ſome more ſalt and water, and pour it boiling hot upon them. When it is cold, put your onions into a hair ſieve to drain, then put them into wide-mouthed bottles, and fill them up with diſtilled vinegar. Put into every bottle a ſlice or two of ginger, a blade of mace, and a large tea-ſpoonful of eating oil, which will keep the onions white. If you like the taſte of bay-leaf, you may put one or two into every bottle, and as much bay-ſalt as will lie on a ſix-pence. Cork them well up.

OF POTTING.

ALL potted articles ſhould be well covered with butter before they are ſent to the oven; it is alſo very neceſſary to tie them over with ſtrong paper, and to bake them well. When your meat is taken from the oven, pick out all the ſkins quite clean, and drain the meat from the gravy, otherwiſe the ſkins will appear as blemiſhes, and the gravy will ſoon turn it four. Let your ſeaſoning be well beat before you put in your meat, and put it in by degrees as you are beating.—Preſs your meat well when you put it in your pots, and let it be quite cold before the clarified butter is poured over it.

To pot Beef.

Take half a pound of brown ſugar, and an ounce of ſalt-petre, and rub it into twelve pounds of beef. Let it lie twenty-four hours; then waſh it clean, and dry it well with a cloth. Seaſon it to your taſte with pep-

per, ſalt, and mace, and cut it into five or ſix pieces. Put it into an earthen pot, with a pound of butter in lumps upon it; ſet it in an oven hot, and let it ſtand there three hours; then take it out, cut out the hard outſides, and beat it in a mortar. Add to it a little more pepper, ſalt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find neceſſary; but beat the meat exceedingly fine. Then put it into your pots, preſs it cloſe down, pour clarified butter over it, and keep it in a dry place.

To pot Beef like Veniſon.

Cut the lean of a buttock of beef into pound pieces; for eight pounds of beef take four ounces of ſalt-petre, four ounces of petre-ſalt, a pint of white ſalt, and an ounce of ſalt prunella; beat the ſalts all very fine, mix them well together; rub the ſalts into the beef; then let it lie four days, turning it twice a day; then put it into a pan, cover it with pump water, and a little of its own brine; then bake it in an oven with houſhold bread till it is as tender as a chicken, then take it from the gravy, and bruiſe it abroad, and take out all the ſkin and ſinews; then pound it in a marble mortar, and lay it in a broad diſh; mix in it an ounce of cloves and mace, three quarters of an ounce of pepper, and one nutmeg, all beat very fine. Mix it all very well with the meat, then clarify a little freſh butter, and mix with the meat, to make it a little moiſt; mix it well together, preſs it down into pots very hard, ſet it

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at the oven's mouth juſt to ſettle, and cover it two inches thick with clarified butter. When cold, cover it with white paper.

To pot Veniſon.

If your veniſon ſhould happen to be ſtale, rub it with vinegar, and let it lie one hour; then dry it clean with a cloth, and rub it all over with red wine; ſeaſon it with beaten mace, pepper, and ſalt; put it on an earthen diſh, and pour over it half a pint of red wine, and a pound of butter, and ſet it in the oven; if it be a ſhoulder, put a coarſe paſte over it, and bake it all night in a baker's oven. When it comes out, pick it clean from the bones, and beat it in a marble mortar, with the fat from your gravy. If you find it not ſeaſoned enough, add more ſeaſoning and clarified butter, and keep beating it till it is a fine paſte. Then preſs it hard down into your pots, and pour clarified butter over it; keep it in a dry place.

To pot Hare.

Let your hare hang for ſome days, then cut it into pieces, bake it with a little beer at the bottom of the pan, and ſome butter on the top; pick it from the bones and ſinews, and beat it with the butter from the top of the gravy, adding enough to make it very mellow; add ſalt, pepper, and pounded cloves; put it into pots, ſet it a few minutes in a ſlack oven, pour over clarified butter.

To pot Eels.

Take a large eel, ſkin it, cleanſe it, and waſh it very clean; dry it in a cloth, and cut it in pieces as long as your finger. Seaſon them with a little beaten mace and nutmeg, pepper, ſalt, and a little ſal prunella beat fine; lay them in a pan, then pour as much good butter over them as will cover them, and clarified as above. They muſt be baked half an hour in a quick oven, if a ſlow oven longer, till they are enough, but of that you muſt judge by the ſize of the eels. With a fork take them out, and lay them on a coarſe cloth to drain. When they are quite cold, ſeaſon them again with the ſame ſeaſoning, and lay them in the pot cloſe; then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire. When it is melted, pour the clear butter over the eels, and let them be covered with the butter.

N. B. In the ſame manner you may pot what you pleaſe. You may bone your eels, if you chuſe it, but then do not put in any ſal prunella.

To pot Chars.

Cleanſe the chars, cut off the heads, tails, and fins; lay them in rows in a long baking pan, and cover them with butter. When they are enough, take them out with a fork, and lay them on a coarſe cloth to drain. When they are quite cold, ſeaſon them well, and lay them cloſe in the pot; then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire. When it is melted, pour the clarified butter over the char, till they are covered.

OF COLLARING.

IN collaring any kind of meat, &c. care is required in rolling it up properly, and binding it clofe. Always boil it till it is thoroughly done; and, when it is quite cold, put it into the pickle with the binding on. Take it off, however, the next day, and it will leave the ſkin clear. If you make freſh pickle often, your meat will continue good much longer.

A Breaſt of Veal.

Bone your veal, and beat it a little, then rub it over with the yolk of an egg; ſtrew over it a little beaten mace, nutmeg, pepper, and ſalt, a large handful of parſley chopped, a few ſprigs of ſweet marjoram, a little lemon-peel cut extremely fine, one anchovy, waſhed, boned, and cut very fine, and mixed with a few bread crumbs; then roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth; then boil it two hours and a half in ſoft water; when it is enough, hang it up

by one end, and make a pickle for it. To one pint of ſalt and water, put half a pint of vinegar; when you ſend it to table, cut a ſlice of one end. Garniſh with pickles and parſley.

Flat Ribs of Beef.

Bone your beef, lay it flat upon a table, and beat it half an hour with a wooden mallet till it is quite ſoft; then rub it with ſix ounces of brown ſugar, a quarter of a pound of common ſalt, and an ounce of ſalt petre beat fine; then let it lay ten days, turning it once every day; then take it out, and put it in warm water for eight or ten hours; then lay it flat upon a table, with the outward ſkin down, and cut it in rows, acroſs, about the breadth of your finger, but be careful not to cut the outſide ſkin; then fill one nick with chopped parſley, the ſecond with fat pork, the third with crumbs of bread, mace, nutmeg, pepper, and ſalt, then parſley again, and ſo on till you have filled all your nicks; then roll it up tight, and bind it round with coarſe broad tape; wrap it in a cloth, and boil it four or five hours; then take it up, and hang it up by one end of the ſtring to keep it round; ſave the liquor it was boiled in, the next day ſkim it, and add to it half as much allegar as you have liquor, a little more mace, long pepper, and ſalt; then put in your beef and keep it for uſe.

N. B. When you ſend it to table, cut a little off at each end, and it will be in diamonds of different colours and look very pretty; ſet it upon a diſh as you do brawn. If you make a freſh pickle every week, it will keep a long time.

Calf's Head.

Get a calf's head with the ſkin on, ſcald off the hair, par-boil the head, and bone it; the forepart muſt be ſlit; boil the tongue, peel it, and cut that and the palate into thin ſlices, put them and the eyes into the middle of the head; take ſome pepper, ſalt, cloves, and mace, and beat them; add ſome nutmeg grated, ſcalded parſley, thyme, ſavoury, and ſweet marjoram, cut very ſmall; beat the yolks of three or four eggs, ſpread them over the head, and ſtrew on the ſeaſoning; roll it up very tight, and tie it round with tape; boil it gently three hours in as much water as will cover it. When the head is taken out, ſeaſon the pickle with ſalt, pepper, and ſpice, and add to it a pint of white wine vinegar; when it is cold, put in the collar, and when ſent to table, cut it in ſlices.

To collar a Pig.

Your pig being killed, and the hair dreſſed off, draw out the entrails and waſh it clean; rip it open with a ſharp knife, and take out all the bones; then rub it all over with pepper and ſalt beaten fine, a few ſage leaves and ſweet herbs chopped ſmall; then roll up your pig tight, and bind it with a fillet. Fill your boiler with ſoft water, a pint of vinegar, a handful of ſalt, eight or ten cloves, a blade or two of mace, a few pepper corns, and a bunch of ſweet herbs. When it boils, put in your pig and boil it till it is tender, then take it up, and, when it is almoſt cold, bind it over again, and put it into an earthen pot; then pour the liquor your pig was

boiled

boiled in upon it, keep it covered, and it is fit for uſe.

To collar Veniſon.

Bone a ſide of veniſon, and take away all the ſinews, and cut it into ſquare collops of what ſize you pleaſe. It will make two or three collars. Lard it with fat clear bacon, and cut your lards as big as the top of your finger, and three or four inches long. Seaſon your veniſon with pepper, ſalt, cloves, and nutmeg. Roll up your collars, and tie them cloſe with coarſe tape; then put them into deep pots, with ſeaſoning at the bottoms, ſome freſh butter, and three or four bay leaves. Then put in the reſt, with ſome ſeaſoning and butter on the top, and over that ſome beef ſuet, fine ſhred and beaten. Then cover up your pots with coarſe paſte, and bake them four or five hours. After that take them out of the oven, and let them ſtand a little; take out your veniſon, and let it drain well from the gravy; add more butter to the fat, and ſet it over a gentle fire to clarify. Then take it off, let it ſtand a little, and ſkim it well. Make your pots clean, or have pots ready fit for each collar. Put a little ſeaſoning, and ſome of your clarified butter at the bottom; then put in your veniſon, and fill up your pots with clarified butter, and be ſure that your butter be an inch above the meat. When it is thoroughly cold, tie it down with double paper, and lay a tile on the top. They will keep ſix or eight months; and you may, when you uſe a pot, put it for a minute into boiling water, and it will come out whole.

Let

Let it ſtand till it is cold, ſtick it round with bay leaves, and a ſprig at the top.

A Breaſt of Mutton.

Bone a breaſt of mutton, and rub it over with the yolk of an egg; grate over it a little lemon-peel and a nutmeg, with a little pepper and ſalt; then chop ſmall one tea-cupful of capers, and two anchovies; ſhred fine a handful of parſley, and a few ſweet herbs. Mix them with the crumb of a penny loaf, ſtrew it over your mutton, and roll it up tight; boil it two hours, then take it up, and put it into a pickle like that for the calf's head.

Mock Brawn.

Boil four ox-feet very tender, and pick the fleſh entirely from the bones: Take the belly-piece of pork, boil it till it is almoſt enough, then bone it, and roll the meat of the feet up in the pork very tight; then take a ſtrong cloth, with ſome coarſe tape, and roll it round very tight; tie it up in the cloth, boil it till it is ſo tender that a ſtraw may be run through it. Hang it up in the cloth till it is quite cold, after which put it into cold ſalt and water, and it will be fit for uſe.

Salmon.

Take a ſide of ſalmon, cut off an handful of the tail, waſh your large piece very well, dry it with a clean cloth, waſh it over with the yolk of eggs, and then make forcemeat with what you cut off the tail. But take off the ſkin, and put to it a handful of parboiled oyſters, a tail or two of lobſters, the yolks of three or four eggs boiled hard, ſix anchovies, an handful of ſweet herbs

herbs chopped ſmall, a little ſalt, cloves, mace, nutmeg, pepper beat fine, and grated bread. Work all theſe together into a body, with the yolks of eggs; lay it all over the fleſhy part, and a little more pepper and ſalt over the ſalmon; ſo roll it up into a collar, and bind it with broad tape, then boil it in water, ſalt, and vinegar, but let the liquor boil firſt; then put in your collars, a bunch of ſweet herbs, ſliced ginger and nutmeg; let it boil, but not too faſt. It will take near two hours boiling. When it is enough, take it up into your ſouſeing-pan, and when the pickle is cold, put it to your ſalmon, and let it ſtand on it till uſed, or otherwiſe you may pot it. Fill it up with clarified butter, as you pot fowls. That way will keep longeſt.

Eels.

Caſe your eel, cut off the head, ſlit open the belly, take out the guts, cut off the fins, take out the bones, lay it flat on the back, grate over it a ſmall nutmeg; add two or three blades of mace beat fine, a little pepper and ſalt; ſtrew over it a handful of parſley ſhred fine, with a few ſage leaves; roll it up tight in a cloth, and bind it well. If it is of a middle ſize, boil it in ſalt and water three quarters of an hour, hang it up all night to drain; add to the pickle a pint of vinegar, a few pepper-corns, and a ſprig of ſweet marjoram; boil it ten minutes, and let it ſtand till the next day; take off the cloth, and put your eels into the pickle. You may ſend them whole on a plate, or cut them in ſlices. Garniſh with green parſley. Lampreys are collared in the ſame manner.

Mackarel.

Gut your mackarel, and ſlit them down the belly; cut off the head, take out the bones, but take care not to cut it in holes; then lay it flat upon its back, ſeaſon it with mace, nutmeg, pepper, ſalt, and an handful of parſley ſhred fine; ſtrew it over them, roll them tight, and tie them well ſeparately in cloths; boil them gently twenty minutes in vinegar, ſalt, and water; then take them out, put them into a pot, pour the liquor on them, or the cloth will ſtick to the fiſh. Take the cloth off the fiſh the next day, put a little more vinegar to the pickle, and keep them for uſe. When you ſend them to table, garniſh with fennel and parſley, and put ſome of the liquor under them.

Flank of Beef.

Take a piece of thin flank of beef, bone it, cut the ſkin off, ſalt it with two ounces of ſalt-petre, two of ſalt prunella, two of bay-ſalt, half a pound of coarſe ſugar, and two pounds of white ſalt. Beat the hard ſalts fine and mix altogether. Turn it every day, and rub it well with the brine for eight days. Then take it out of the pickle, waſh it, and wipe it dry. Take a quarter of an ounce of cloves, the ſame of mace, twelve corns of all-ſpice, a nutmeg beat very fine, a ſpoonful of beaten pepper, a quantity of parſley and ſweet herbs chopped fine; ſprinkle on the beef, roll it up tight; put the cloth round it and tape. Boil it five hours. Take it out and put it in a preſs till cold. Then take it out of the cloth, cut it in ſlices, and garniſh with raw parſley.

OF

THE ART OF CONFECTIONARY.

THE COLOURS USED IN CONFECTIONARY.

To make the Red Colour.

BOIL an ounce of cochineal in half a pint of water for about five minutes, then add half an ounce of cream of tartar, and half an ounce of pounded allum; boil on a ſlow fire about as long again. It is eaſily known to be done, by dipping a pen, or a wooden ſkewer, into it, and writing with it on white paper; for if it writes freely like ink, and keeps its colour, it is done; take it off the fire, add two ounces of ſugar, and let it ſettle; pour the clear off, to keep in a bottle well ſtopped.

The Blue Colour.

This colour is only made for preſent uſe. Put a little warm water into a plate, and rub an indigo-ſtone in it till the colour is come to the tint you would have it, whether pale, or a deep blue.

The Yellow Colour.

This is done in the ſame manner, by pouring a little water into a plate, and rubbing it with a bit of gamboge.

It

It is alſo done better with a yellow lilly; take the heart of the flower, infuſe it in milk-warm water, and preſerve it in a bottle well ſtopped.

The Green Colour.

Trim the leaves of ſpinach, boil them a moment in water, and drain them very well to pound; ſift the juice in a ſieve for uſe. Of theſe cardinal colours, you may make any alteration, in imitation of painters, by mixing to what ſhade you pleaſe; but taſte and fancy muſt be your guides on theſe occaſions.

OF CAKES.

GENERAL OBSERVATIONS UPON CAKES.

Always have every thing in readineſs before you begin to make any kind of cakes, then beat your eggs well, and never leave them till they are finiſhed, as by that means your cakes will not be ſo light. When you put butter in your cakes, be particularly careful in beating it to a fine cream before you put in your ſugar, otherwiſe double the beating will not have ſo good an effect. Rice-cakes, ſeed-cakes, or plumb-cakes, are beſt baked in wooden garths; for when they are baked in pots or tins, the outſides of the cakes are burned, and they are ſo confined that the heat cannot penetrate into the middle, which hinders its riſing.

A Bride Cake.

Take four pounds of fine flour well dried, four pounds of freſh butter, two pounds of loaf ſugar; pound and ſift fine a quarter of an ounce of mace, and the ſame quantity of nutmegs; to every pound of flour put eight eggs;

eggs; waſh and pick four pounds of currants, and dry them before the fire; blanch a pound of ſweet almonds and cut them lengthways very thin, a pound of citron, a pound of candied orange, a pound of candied lemon; and half a pint of brandy; firſt work the butter with your hand to a cream, then beat in your ſugar a quarter of an hour, beat the whites of your eggs to a very ſtrong froth, mix them with your ſugar and butter; beat your yolks half an hour at leaſt, and mix them with your cake; then put in your flour, mace, and nutmeg; keep beating it till your oven is ready, put in the brandy and beat your currants and almonds lightly in; tie three ſheets of paper round the bottom of your hoop, to keep it from running out; rub it well with butter, put in your cake, and lay your ſweetmeats in three lays, with a cake betwixt each lay; after it is riſen and coloured, cover it with paper before your oven is ſtopped up; it will take three hours baking.

A Pound Cake.

Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream; then have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of ſugar, and a few carraways. Beat it all well together for an hour with your hand, or a great wooden ſpoon; butter a pan and put it in, and then bake it an hour in a quick oven. For change you may put in a pound of currants, clean waſhed and picked.

Plum

Plumb Cake.

Take three pounds of flour, three pounds of currants, three quarters of a pound of almonds, blanched and beat grofsly, about half an ounce of them bitter, a quarter of a pound of fugar, feven yolks and fix whites of eggs, one pint of cream, two pounds of butter, half a pint of good ale yeaft; mix the eggs and the yeaft together, ftrain them; fet the cream on the fire, melt the butter in it; ftir in the almonds and half a pint of fack, part of which fhould be put to the almonds while beating; mix together the flour, currants, and fugar, what nutmeg, cloves, and mace are liked; ftir thefe to the cream, put in the yeaft.

A Seed Cake.

Take a pound of flour well dried, a pound of butter, a pound of loaf fugar beat and fifted, eight eggs, two ounces of carraway-feeds, one nutmeg grated, and its weight of cinnamon. Firft beat your butter a cream, then put in your fugar, beat the whites of your eggs half an hour, mix them with your fugar and butter then beat the yolks half an hour, put to it the whites; beat in your flour, fpices, and feeds, a little before it goes to the oven; put it in the hoop, bake it two hours in a quick oven, and let it ftand two hours. It will take two hours beating.

Savoy Bifcuits.

Beat the whites of eight eggs, till they are a ftrong froth, then put it to the yolks, with a pound of fugar; beat them altogether, a quarter of an hour. When the oven

oven is ready, put in one pound of fine flour to the ingredients; ſtir it till it is well mixed; lay the biſcuits upon the paper and ice them. Let the oven be hot enough to bake them quick.

Drop Biſcuits.

Beat the yolks of ten eggs, and the whites of ſix, with one ſpoonful of roſe-water, half an hour, then put in ten ounces of loaf ſugar beat and ſifted; whiſk them well for half an hour, then add one ounce of carraway ſeeds cruſhed a little, and ſix ounces of fine flour; whiſk in your flour gently, drop them on wafer papers, and bake them in a moderate oven.

Almond Puffs.

Take two ounces of ſweet almonds, blanch them, and beat them very fine with orange-flower water; beat the whites of three eggs to a very high froth, and then ſtrew in a little ſifted ſugar. Mix your almonds with your ſugar and eggs, and then add more ſugar till it is as thick as a paſte. Lay it in cakes, and bake it in a cool oven, on paper.

Icings for Cakes.

Take a pound of double refined ſugar, pounded and ſifted fine, and mix it with the whites of twenty-four eggs in an earthen pan; whiſk them well for two or three hours, till it looks white and thick, and then, with a thin broad board, or bunch of feathers, ſpread it all over the top and ſides of the cake. Set it at a proper diſtance before a clear fire, and keep turning it continually that it may not turn colour; but a cool oven is beſt,

beſt, where an hour will harden it. Or you may make your icing thus: Beat the whites of three eggs to a ſtrong froth, beat a pound of Jordan almonds very fine with roſe-water, and mix your almonds with the eggs lightly together; then beat a pound of loaf ſugar very fine, and put it in by degrees. When your cake is enough, take it out, lay on your icing, and proceed as above directed.

To make Wafers.

Put the yolks of two eggs well beat to a pint of cream, mix it as thick as a pudding with flour well dried, and ſugar and orange-flower water to the taſte; put in warm water enough to make it as thin as fine pancakes; mix them very ſmooth, and bake them over a ſtove. Butter the irons when they ſtick.

OF PRESERVING.

GENERAL OBSERVATIONS ON PRESERVING.

In making jellies of any kind, avoid letting any ſeeds from the fruit fall into your jelly; and be careful not to ſqueeze it too near, which would render your jelly leſs tranſparent. Pound your ſugar, and let it diſſolve in the ſyrup before you ſet it on the fire, the ſcum will then riſe the better, and the jelly will be of a finer colour. Boiling jellies too high, gives them a darkiſh hue, which ſh uld therefore be avoid d. All wet ſweet meats ſhould be kept in a dry, cool place, to prevent their becoming mouldy, or loſing their virtue. Tie them well down with white paper, with two folds of thick

thick cap paper over them. Leaving the pots open, or negligently tied, is deſtructive to them.

Calves Feet Jelly.

To two calves feet, put three quarts of water, boil it to one quart; when cold take off the fat, and take the jelly from the ſediment; put to it one pint of white wine, half a pound of ſugar, the juice of three lemons, the peel of one. Whiſk the whites of two eggs. Put all into a ſauce-pan, boil it a few minutes; put it thro' a jelly bag till it is fine.

Red or White Currant Jelly.

Boil your currants in a preſerving pan till the juice will eaſily maſh through a ſieve or cloth; put in an equal quantity of clarified ſugar and juice, boil and ſcum it till it will jelly. When cold, put on paper dipped in brandy.

Black Currant Jelly.

Gather your currants on a dry day when they are ripe; pick them from the ſtalks, put them into a large ſtew-pot, and put a quart of water to every ten quarts of currants; ſet them in a cool oven for two hours, having firſt tied a paper over them; then ſqueeze them through a very fine cloth, and to every quart of juice add a pound and an half of loaf ſugar, broken into ſmall pieces. Stir it gently till the ſugar is melted, and when it boils, ſkim it well. Let it boil pretty thick for half an hour over a clear fire, then pour it into pots, and put brandy papers over them.

Orange

Raſpberry Jelly.

Make it in the ſame manner as currant jelly, only put one half currants and the other half raſpberries.

Iſing-glaſs Jelly.

Boil an ounce of iſing-glaſs, and a quarter of an ounce of cloves, in a quart of water, till it is reduced to a pint, then ſtrain over it ſome ſugar.

Cherry Jam.

Stone ſome cherries, boil them well, and break them; take them off the fire, let the juice run from them; to three pounds of cherries, boil together half a pint of red currant juice, and half a pound of loaf ſugar; put in the cherries as they boil, ſift in three quarters of a pound of ſugar; boil the cherries very faſt, for more than half an hour. When cold, put on brandy paper.

Apricot Jam.

Provide ſome fine rich apricots, cut them in thin pieces, and infuſe them in an earthen pot till they are tender and dry; put a pound of double refined ſugar, and three ſpoonfuls of water to every pound and an half of apricots. Then boil your ſugar to a candy height, and put it upon your apricots. Set them over a ſlow fire, and ſtir them till they appear clear and thick; but they muſt only ſimmer, not boil; then put them in your glaſſes.

Black Currant Jam.

Gather your currants when they are full ripe, and pick them clean from the ſtalks, then bruiſe them well in a bowl, and to every pound of currants put a pound and an half of loaf ſugar, finely beaten. Put them into

a preſerving-pan, boil them half an hour, ſkim and ſtir them all the time, and then put them into pots.

Conſerve of Red Roſes, or any other Flower.

Take roſe-buds, or any other flowers, and pick them; cut off the white part from the red; put the red flowers in a ſieve and ſift them to take out the ſeeds; then weigh them, and to every pound of flowers take two pounds and a half of loaf ſugar; beat the flowers very fine in a ſtone mortar, then by degrees put the ſugar to them, and beat it very well till it is well incorporated together; then put it into gallipots, tie it over with paper, and over that a leather, and it will keep ſeven years.

To preſerve Currants for Tarts.

Put a pound of ſugar into a preſerving-pan, for every pound and a quarter of currants, with a ſufficient quantity of juice of currants to diſſolve the ſugar. When it boils, ſkim it, and put in your currants, and boil them till they are very clear. Put them in a jar, cover them with brandy-paper, and keep them in a dry place.

To preſerve Grapes.

Take ſome cloſe bunches of red or white grapes, before they are too ripe, and put them into a jar, with a quarter of a pound of ſugar candy, and fill the jar with brandy. Tie it cloſe, and ſet them in a dry place.

Morel cherries may be done in the ſame manner.

TO

TO PREPARE BACON, HAMS, &c.

To make Bacon.

RUB the flitches very well with common ſalt; let them lie ſo that the brine may run from them; in about a week put them into a tub for that purpoſe, rubbing off all the ſalt. Rub the flitches with one pound of ſalt petre, pounded and heated; the next day rub them with ſalt, dry and hot; let them lie a week, often rubbing them; then turn them, add more hot ſalt, let them lie three weeks or a month in all, rubbing them well; then dry them. The hog may be either ſcalded or ſinged, but ſingeing is beſt.

To cure Hams.

Rub a ham with a quarter of a pound of ſalt petre, let it lie twenty-four hours; boil one quart of ſtrong old beer, with half a pound of bay-ſalt, half a pound of brown ſugar, and a pound and a half of common ſalt; put this on the ham boiling hot, rub and turn it every day for a fortnight, and baſte it with the liquor when there is opportunity. This is a very good receipt for curing a ham.

To ſalt Tongues.

Scrape them, dry them clean with a cloth, and ſalt them well with common ſalt, and half an ounce of ſalt petre to every tongue; lay them in a deep pot, and turn them every day for a week or ten days; ſalt them again and let them lie a week longer; take them up, dry them with a cloth, flour them, and hang them up.

To make hung Beef.

Make a ſtrong brine with bay-ſalt, ſalt-petre, and pump-water, and put into it a rib of beef for nine days. Then hang it up in a chimney where wood or ſaw-duſt is burnt. When it is a little dry, waſh the outſide with blood two or three times to make it look black; and when it is dried enough, boil it for uſe.

To pickle Pork.

Having cut your pork into pieces of a convenient ſize to lie in your powdering tub, rub them all over with ſalt-petre; then make a mixture of two thirds common ſalt, and one third bay-ſalt, and rub every piece well with it. Lay the pieces in your tub as cloſe as poſſible, and throw a little ſalt over them.

To make Sauſages.

Take three pounds of nice pork, fat and lean together, free from ſkin and griſtles, chop it very fine, ſeaſon it with two tea-ſpoonfuls of ſalt, and one of beaten pepper, ſome ſage ſhred fine, about three tea-ſpoonfuls. Mix it well together, have the guts very nicely cleaned, and fill them, or put them down in a pot; ſo roll them of what ſize you pleaſe, and fry them.

OF

OF VEGETABLES.

OBSERVATIONS ON DRESSING VEGETABLES.

BE particularly careful in picking and waſhing greens of every kind, as dirt and inſects are apt to lodge among the leaves; and always lay them in a clean pan, for fear of ſand or duſt, which frequently hang round wooden veſſels. Boil all your greens in a well-tinned ſauce-pan by themſelves, with a great quantity of water; boil no kind of meat with them, as that will diſcolour them. All kinds of vegetables ſhould have a little criſpneſs; you ſhould not therefore boil them too much.

To dreſs Artichokes.

Twiſt off the ſtalks, put them into cold water, and waſh them well; when the water boils, put them in with the top downwards, that all the duſt and ſand may boil out. An hour and an half, or two hours, will do them. Serve them with melted butter in little cups.

Aſparagus.

Scrape your aſparagus, and tie them in ſmall bundles, cut them even, throw them into water, and have ready a ſtew-pan boiling. Put in ſome ſalt, and tie the aſparagus in little bundles. Let the water keep boiling, and when they are a little tender take them up. Boiling them too much will make them loſe their colour and flavour; lay them on a toaſt which has been dipped in the water the aſparagus was boiled in; pour over them melted butter, or ſend them to table with butter in a baſon.

Beans.

Boil them in plenty of water, with a good quantity of ſalt in it till they are tender. Boil and chop ſome parſley, put it into good melted butter, and ſerve them up with boiled bacon, and the butter and parſley in a boat. Never boil them with the bacon.

Broccoli.

Carefully ſtrip off all the little branches till you come to the top one, and then with a knife peel off the hard outſide ſkin that is on the ſtalks and little branches, and then throw them into water. Have ready a ſtew-pan of water, throw in a little ſalt, and when it boils, put in your broccoli. When the ſtalks are tender, it is enough. Put in a piece of toaſted bread, ſoaked in the water the broccoli was boiled in, at the bottom of your diſh, and put your broccoli on the top of it, as you do aſparagus. Send them up to table laid in bunches, with butter in a boat.

Cabbages,

Cabbage, &c:

Quarter your cabbage, and boil it in plenty of water, with an handful of ſalt. When it is tender, drain it on a ſieve, but never preſs it. Savoys and greens are boiled in the ſame manner, but always boil them by themſelves.

Carrots.

Carrots require a great deal of boiling: when they are young, wipe them after they are boiled; when old, ſcrape them before you boil them. Slice them into a plate, and pour melted butter over them. Young ſpring carrots, will be boiled in half an hour, large ones in an hour, and old Sandwich carrots will take two hours.

Cauliflowers.

Cut the ſtalks off, and leave a little green on; boil them in ſpring water and ſalt; about fifteen minutes will do them. If it is boiled too ſoft, you will ſpoil it. Some boil cauliflowers in milk and water without ſalt.

French Beans.

String them, and if not very ſmall, ſplit and quarter them, throw them into ſalt and water; boil them in a quantity of water with ſome ſalt. When they are tender they are enough. They will be ſoon done.

Spinach.

Pick it clean, and waſh it in ſeveral waters; put it into a ſaucepan that will juſt hold it, throw a little ſalt over it, and cover the pan cloſe. Put no water in; ſhake the pan often. When the ſpinach is ſhrunk and fallen to the bottom, and the liquor which comes out of them boils up, they are enough. Throw it into a clean ſieve

to drain, and give it a ſqueeze between two plates. Put it on a plate, and ſend it up with butter in a boat, but never pour any over them. Sorrel is ſtewed in the ſame manner.

Parſnips.

Parſnips ſhould be boiled in a great deal of water, and when they are ſoft, which may be known by running a fork into them, they are enough. They either may be ſerved whole with melted butter, or beat ſmooth in a bowl, heated with a little cream, butter, flour and ſalt.

Peas.

Your peas ſhould not be ſhelled till [redacted] before you want them. Put them into boiling water with a little ſalt, and a lump of loaf ſugar, when they begin to dent in the middle they are enough. Strain them into a ſieve, put a good lump of butter into your diſh and ſtir them till the butter is melted. Boil a ſprig of mint by itſelf, chop it fine, and lay it round the edge of your diſh in lumps.

Potatoes.

Boil them in as little water as you can without burning the ſaucepan. Cover the ſauce-pan cloſe, and when the ſkin begins to crack, they are enough. Drain all the water out, and let them ſtand covered for a minute or two.

Turnips.

Pare your turnips thick; when they are boiled, ſqueeze them, maſh them ſmooth, heat them with a little cream, a piece of butter; add pepper and ſalt, and ſerve them up.

OF BREWING.

Of Water proper for Brewing.

TO ſpeak in general terms, the beſt water for brewing is the river Thames water; ſuch as is ſoft, and has partook of the air and ſun; for this eaſily inſinuates itſelf into the malt, and extracts its virtues. On the contrary, hard waters aſtringe and bind the pores of the malt, and prevent the virtue of it from being freely communicated to the liquor. It is a rule adopted by many excellent brewers, which all water that will mix and lather with ſoap, is proper for brewing, and they wholly diſapprove of any other. The experiment has been often tried. But where ſoft water is not to be procured, that which is hard may be ſoftened, by expoſing it to the air and ſun, and putting into it ſome pieces of ſoft chalk to infuſe; or, before you begin to boil it, in order to be poured on the malt, put into it a quantity of bran, which will ſoften it a little.

Obſerve, the day before brewing, to have all the veſſels very clean, and never uſe your tubs for any other uſe, except it be to make wines. Let your caſks be well cleaned with boiling water; and, if your bung is large

enough, ſcrub them well with a little birch broom or bruſh. If they are very bad, take out the heads, and let them be ſcrubbed clean with a hand-bruſh, ſand, and fuller's earth. Put on the head again, and ſcald it well, then throw in a piece of unſlacked lime, and ſtop the bung cloſe.

General Rules for Brewing.

In the firſt place, it is neceſſary to have the malt clean, as it ought to ſtand four or five days after it is ground.

Fine ſtrong October ſhould have five quarters of malt, and twenty-four pounds of hops, to three hogſheads. This will afterwards make two hogſheads of good keeping ſmall beer, with the addition of five pounds of hops.

For middling beer, a quarter of malt makes a hogſhead of ale, and another of ſmall beer; or it will make three hogſheads of good ſmall beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of ſtrong ale, and two hogſheads of ſmall beer, that will keep all the year. Ale intended to be kept a great while, ſhould allow a pound of hops to every buſhel; if to keep only ſix months, five pounds to a hogſhead. If for preſent drinking, three pounds to a hogſhead, and the ſofteſt and cleareſt water you can get.

Pour the firſt copper of water, when it boils, into your maſh-tub, and let it be cool enough to ſee your face in; then put in your malt, and let it be well maſhed. Have a copper of water boiling in the mean time, and when your

your malt is well mashed, fill your mashing-tub, stir it well again, and cover it over with the sacks. Let it stand three hours, set a broad shallow tub under the cock, let it run very softly, and if it is thick, throw it up again till it runs fine; then throw a handful of hops in the under tub, let your mash run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occasion for, allowing one third for boiling and waste. Let that stand an hour, boiling more water to fill the mash-tub for small beer; let the fire down a little, and put it into tubs enough to fill your mash. Let the second mash be run off, and fill your copper with the first wort; put in part of your hops, and make it boil quick. About an hour is long enough. When it has boiled throw in an handful of salt. Have a clean white wand, dip it into the copper, and if the wort feels clammy, it is boiled enough; then slacken your fire, and take off the wort. Have ready a large tub, put two sticks across, and set your straining baskets over the tub on the sticks, and strain your wort through it. Put your other wort on to boil with the rest of the hops; let your mash be covered again with water, and thin your wort that is cooled in as many things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the tunning tub. Throw an handful of salt into every boil. When the mash has stood an hour draw it off; then fill your mash with cold water, take off the wort in a copper, and order it as before.

When cool add to it the firſt in the tub. As ſoon as you empty one copper fill the other, and boil your ſmall beer well. Let the laſt maſh run off, and when both are boiled with freſh hops, order them as the two firſt boilings. When cool empty the maſh-tub, and put the ſmall beer to work there. When cool enough, work it. ſet a wooden bowl full of yeaſt in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours; let it ſtand two days, then tun it, taking off the yeaſt. Fill your veſſels full, and ſave ſome to fill your barrels; let it ſtand till it has done working, then lay on your bung lightly for a fortnight, after which ſtop it as cloſe as you can. Take care to have a vent-peg at the top of the veſſel; in warm weather open it, and if your drink hiſſes, as it often will, looſen it till it has done, and then ſtop it cloſe again. If you can boil your ale in one boiling, it will be beſt, if the copper will admit of it; if not, boil as conveniency ſerves.

If, when you come to draw your beer, you perceive it is not fine, draw off a gallon, and ſet it on the fire, with two ounces of iſing glaſs cut ſmall and beat. Diſſolve it in the beer over the fire. When it is all melted let it ſtand till it is cold, and pour it in at the bung, which muſt lay looſe on till it has done fermenting; then ſtop it cloſe for a month.

Let me again repeat, that particular care is requiſite that your caſks are not muſty, nor have any ill taſte. If they have, it will be a difficult matter to ſweeten them.

Waſh

Waſh your caſks with cold water before you ſcald them, and let them lie a day or two ſoaking, then clean them well and ſcald them.

Of the proper time for Brewing.

The month of March is generally conſidered as a proper ſeaſon for brewing malt liquor, which is intended for keeping; becauſe the air at that time of the year is temperate, and contributes to the proper working or fermentation of the liquor, which principally promotes its preſervation and good keeping. Very cold or very hot weather, prevents the free fermentation, or working of liquors; therefore, if you brew in very cold weather, unleſs you contrive ſome means to warm the cellar while new liquor is working, it will never clear itſelf in the manner you would wiſh. The ſame misfortune will ariſe if in very hot weather, you cannot put the cellar into a temperate ſtate. The conſequence of which will be that ſuch liquor will be muddy and ſour, perhaps beyond all recovery. Such misfortunes, indeed, often happen, even in the proper ſeaſon for brewing, owing ſolely to the badneſs of a cellar; for when they are dug in ſpringy grounds, or are ſubject to damps in the winter, the liquor will chill, and become vapid or flat. Where cellars are of this kind, it will be adviſeable to brew in March, rather than October; for you may be able to keep ſuch cellars temperate in ſummer, but you cannot make them warm in winter. The beer therefore which is brewed in March, will have ſufficient time to ſettle and adjuſt itſelf before the cold can do it any material injury.

The Country or private way of Buſineſs.

Several countries have their different methods of brewing, as it is practiſed in Wales, Dorcheſter, Nottingham, Oundle, and many other places; but avoiding particulars, I ſhall here recommend that which I think is moſt ſerviceable both in the country and London private families. And, firſt, I ſhall obſerve, that the great brewer has ſome advantages in brewing, more than the ſmall one; and yet the latter has ſome conveniences the former has not; for, tis certain, that the great brewer can make more drink, and draw a greater length in proportion to his malt, than a perſon can from a leſſer quantity; becauſe, the greater the body, the more is its united power in receiving and diſcharging; and he can brew with leſs trouble and expence, by means of his more convenient utenſils. But, ſuppoſe a private family ſhould brew five buſhels of malt, whoſe copper holds thirty-ſix gallons, or a barrel; on this water we put half a peck of bran or malt, when it is ſomething hot, which will much forward it, by keeping in the ſteam, or ſpirit in the water; when it begins to boil, if the water is foul, ſkim off the bran or malt, and give it to the hogs, or lade both the water and that into the maſh vat, where it is to remain till the ſteam is near ſpent, and you can ſee your face in it, which will be in about a quarter of an hour in cold weather; then let all but half a buſhel of malt run very leiſurely into it, ſtirring it all the while with an oar or paddle, that it may not ball, and when the malt is nearly mixed with

water, it is enough; which I am ſenſible is different from the old way, and the general preſent practice; but I ſhall here clear that point. For, by not ſtirring or maſhing the malt into a pudding conſiſtence, or thin maſh, the body of it lies in a more loſe condition, that will eaſier and ſooner admit of a quicker and more true paſſage of the afterladings of the ſeveral bowls or jets of hot water, which muſt run through it before the brewing is ended; by which free pereolation, the water has ready acceſs to all parts of the broken malt, ſo that the brewer is enabled to brew quicker or ſlower, and to make more ale or ſmall beer. If more ale, then hot boiling water muſt be laded over ſo ſlow, that one boil muſt run almoſt off before another is put over, which will occaſion the whole brewing to laſt about ſixteen hours, eſpecially if the Oundle way is followed, of ſpending it out of the tap as ſmall as a ſtraw, and as fine as ſack, and then it will be quickly ſo in the barrel. Or if leſs, or weaker ale is to be made, and good ſmall beer, then the ſecond copper of boiling water muſt be put over expeditiouſly, and drawn out with a large and faſt ſtream. After the firſt ſtirring of the malt is done, then put over the reſerve of half a buſhel of freſh malt to the four buſhels and a half that are already in the tub, which muſt be ſpread all over it, and alſo cover the tubs with ſome ſacks, or other cloths, to keep in the ſteam or ſpirit of the malt; then let it ſtand for two or three hours, at the end of which, put over now and then a bowl of the boiling water in the copper, as is before directed,

directed, and ſo continue to do till as much is run off as will almoſt fill the copper. Then, in a canvas, or other looſe woven cloth, put in half a pound of hops, and boil them half an hour, when they muſt be taken out, and as many freſh ones put in their room as are judged proper, to boil half an hour more, if for ale. But if for keeping beer, half a pound of freſh ones ought to be put in every half hour, and boil an hour and an half briſkly. Now, while the firſt copper of wort is boiling, there ſhould be ſcalding water leiſurely put over, bowl by bowl, and run off, that the copper may be filled again immediately after the firſt is out, and boiled an hour, with nearly the ſame quantity of freſh hops, and in the ſame manner as thoſe in the firſt copper of ale-wort were. The reſt for ſmall beer may be all cold water put over the grains at once, or at twice, and boiled an hour each copper, with the hops that have been boiled before. But here I muſt obſerve, that ſometimes I have not an opportunity to get hot water for making all the ſecond copper of wort, which makes it neceſſary to ſupply cold for what is wanting. Out of five buſhels of malt I generally make an hogſhead of ale, with the two firſt coppers of wort; and an hogſhead of ſmall beer with the other two; but this is more or leſs, as it pleaſes me, always taking care to let each copper of wort be ſtrained off through a ſieve, and cool in four or five tubs, to prevent its foxing. Thus I have brewed many hogſheads of middling ale, that, when the malt is good, has proved ſtrong enough

for

for myſelf, and ſatisfactory to my friends. But for ſtrong keeping beer, the firſt copper of wort may be wholly put to that uſe, and all the reſt ſmall beer. Or when the firſt copper of wort is entirely made uſe of for ſtrong beer, it may be helped with ſome freſh malt, according to the London faſhion, and water, lukewarm, put over at firſt with the bowl; but ſoon after ſharp or boiling water, which may make a copper of good ale, and ſmall beer after that. In ſome parts of the North, they take one or more cinders red hot, and throw ſome ſalt on them to overcome the ſulphur of the coal, and then directly thruſt it into he freſh malt or goods, where it lies till all the water is laded over, and the brewing done; for there are only one or two maſhings or ſtirrings, at moſt neceſſary in brewing. Others, who brew with wood, will quench one or more brand ends of aſh in a copper of wort, to mellow the drink, as a burnt toaſt of bread does a pot of beer; but it muſt be obſerved, that this muſt not be done with oak, fir, or other ſtrong ſcented wood, leſt it does more harm than good.

OBSERVATIONS

EXPOSING THE DECEPTIONS IN THE ART OF BREWING.

The following calculation is taken from one quarter of malt; but it may, as may alſo the receipt which follows, be reduced in its proportions to a ſingle peck, or multiplied to a thouſand, by conſidering the tables of ale

and

and beer measure, with which every person must be acquainted. A quarter of malt, with all the ingredients to make good porter, exclusive of time and trouble, cost little more than £3 10s. From one quarter of malt and the ingredients may be produced five barrels of porter, which retailed by the publican at seven farthings per pint, or fourteen pence per gallon, amounts to £2 2s. per barrel, or £10 0s. for the produce of one quarter of malt. The author of this treatise, has brewed porter for his own consumption several years; he is, therefore, intimately acquainted with every article which the brewing of porter requires. He pretends not to say, that all porter brewers follow the same receipt; the principal articles it contains are essential to porter; and, though several acts of parliament have been enacted to prevent public porter brewers from using many of them, yet the author can affirm, from experience, he could never produce the present flavoured porter without them.

Porter Receipt.	*Average Expence.* £	s.	d.
1 Quarter of Malt	2	2	0
8 lb. of Hops	0	9	4
9 lb. of Treacle	0	1	6
8 lb. Liquorice Root	0	5	4
8 lb. Essentia Bina	0	4	8
8 lb. Colour	0	4	8
½ oz. Capsicum	0	0	2
2 oz. Spanish Liquorice	0	0	1
½ oz. Cucculus Indicus, commonly called Occulus India Berries	0	0	2

2 drachms Salt of Tartar	0	0	1
¼ oz. Heading	0	0	1
3 oz. Ginger	0	0	3
4 oz. Lime ſlacked, and the water after having received the ſpirit of the Lime poured into the Eſſentia Bina, or Colour in the making	0	0	1
1 oz. Linſeed	0	0	½
2 drachms Cinnamon	0	0	1½
Coals	0	2	9
	£3	11	1

It muſt naturally happen that the foregoing ſtatement will ſurprize many, unacquanted with the myeſtery of porter brewing; but ſome articles demand particular attention. Firſt, the Eſſentia Bina, which is compounded of 8 lb. of moiſt ſugar, boiled in an iron veſſel; for no copper one could withſtand the heat ſufficiently, till it comes to a thick ſyrupy conſiſtence, perfectly black, and extremely bitter. When making the Eſſentia and Colour, obſerve when it is boiled as you think ſufficiently to make it liquid enough to pour off into your liquor, you muſt add a little clear water, or lime water, as you pleaſe, to bring it to a proper temper; otherwiſe it will become an hard dry burnt ſubſtance, if ſuffered to ſtand till cold, as no water muſt be put to it till it is burnt enough.

Secondly, colour, compoſed of 8lb. of moiſt ſugar, boiled till it obtains a middle ſtate, between bitter and ſweet

ſweet, and which gives to porter that fine mellow colour uſually ſo much admired in good porter.

Theſe ingredients, thus prepared, are added to the firſt wort, and boiled together with it; this is the baſis of porter, a truth ſufficiently apparent, by reflecting that 6lb of ſugar may generally be had for 3s. 6d. a buſhel of malt is ſeldom ſo low as 5s. 6d. upon ſugar, therefore, variouſly prepared, does porter depend for ſtrength, ſpirit, and body. The heading is a mixture of half allum and half copperas, ground to a fine powder, and is ſo called from giving to porter that beautiful head or froth which conſtitutes one of the peculiar properties of porter. The linſeed, ginger, lime-water, cinnamon, and ſeveral other ſmall articles, may be added or with held, according to the taſte, cuſtom, or practice of the brewer, being merely optional, and uſed ſolely to give a flavour to the beer; hence it is that ſo many flavours are diſtinguiſhable in porter, and ſo very few brewers are found to reſemble each other in their produce. Of the other articles it is ſufficient to obſerve, however much they may ſurprize, however pernicious or diſagreeable they may appear, they are requiſites in the brewing of porter, and muſt invariably be uſed by thoſe who wiſh to continue the taſte, flavour, and appearance which they have been accuſtomed to.

Having thus clearly explained the nature, ingredients, and compoſition of porter, together with a certain method of brewing it, even in the ſmalleſt quantity, I ſhall give a receipt for Ale, Two-penny, and Table-

Table-beer. What is to be ſaid upon each will be very ſhort, becauſe the ſame method, in almoſt every reſpect, as I have previouſly laid down for porter, is to be purſued. It is only neceſſary to obſerve, that the gains of the common brewers, who have opportunities and finances to buy the various articles in large quantities, muſt be enormous to a degree.

The following proportions will be found exact for brewing one barrel of ale.

	£	s.	d.
2½ Buſhels of Malt	0	16	0
2½ lb. of Hops	0	3	0
Sugar juſt boiled up, allowing for fire and trouble in preparing 3 lb.	0	2	6
Capſicum	0	0	1
Coriander Seeds	0	0	1
Cocculus Indicus	0	0	1
Salt	0	0	1
	£1	0	10

The ſmall beer, after your ale is brewed, is is ſuppoſed an equivalent for coals.

A barrel of ale, 128 quarts, at 5d. per quart	2	13	4
Ditto brewed at home	1	0	10
Clear gain	£1	12	6

OBSERVATIONS ON ALE.

Ale is generally brewed from pale malt, but that is merely an optional point, ſome perſons prefering brown and ſome amber ales. The capſicum and coriander ſeeds

ſeeds are to be boiled in the wort; obſerve the method of boiling and maſhing, as in porter, but let ale ſtand to work two or three days, and beat it up well once or twice a day, when the head begins to fall, cleanſe it by adding a handful of ſalt, and a little flour, mixed up with the Cocculus Indicus; then proceed to barrel it according to the foregoing directions.

The only article which deſerves particular attention in the compoſition of ale, is the coriander-ſeed, which though in appearance a ſimple and almoſt taſteleſs berry, is of a vehemently poiſonous and ſtupifying quality. Some idea may be formed of its effects, when chymical experiment has proved to us, that one pound of coriander-ſeeds, equals in ſtrength and ſtupefactive quality one buſhel of malt; it is not, therefore, to be preſumed that thoſe who brew for themſelves will uſe an ingredient, which can only have been introduced into the compoſition of ale, to ſatisfy an avaricious deſire of an unjuſt gain.

Two-penny is an article not formed to keep, and is not likely to be brewed by any perſon for their own conſumption; the following ſketch of the proportions of one barrel, is only inſerted to gratify public curioſity, and conduce to general information in the art of brewing.

Two penny.	One barrel.	£	s.	d.
1½ Buſhel of Malt		0	9	0
1 lb. of Hops		0	1	9
1½ lb. of Liquorice Root		0	1	6
¼ oz. Capſicum		0	0	1
2 oz. Spaniſh Liquorice		0	0	3

5 lb. Treacle	0	1	3
	0	13	10
One barrel of Two-penny, 128 quarts, at 4d.	2	2	8
Brewed at home, coals included	0	14	6
Clear gain	£1	8	2

It is ſufficient to obſerve of this liquor, that it requires no ſtoring, being frequently brewed one week and conſumed the next; its principal property as an article of trade, is turning money over quicker than any other.

You will obſerve the quantity of capſicum in one barrel of two penny, is as much as is commonly contained in two barrels of porter; this readily accounts for the preferrence given to it in cold winter mornings, as a warmer to the ſtomach. Two-penny works alſo remarkably quick, and muſt be carefully attended to in the barrels.

Table-beer may be ſerviceable to a large family, and therefore the eſtimate is given upon a larger proportion.

Table-Beer. Ten Barrels.	£	s.	d.
1 Quarter of Malt	2	2	0
8 lb. Hops	0	9	4
8 lb. Colour	0	6	8
8 oz. Spaniſh Liquorice	0	0	8
10 lb. Treacle	0	2	6
Coals	0	4	0
	£3	5	2

Ten barrels, at 16s. per barrel, bought	8 0 0
Ten ditto, brewed at home	3 5 2
Clear gain	£4 14 10

Liquorice root, (which ſhould be bruiſed) and other flavours, may be added; what are here inſerted are only the moſt general, and, as ſome ſuppoſe, indiſpenſible requiſites.

Having thus compleated the general receipts and inſtructions for procuring the ſeveral liquors, it may not be amiſs to promote general knowledge, to give a ſlight ſketch of the properties of each article, that every perſon may chuſe his own ingredients, and increaſe or decreaſe their various proportions, as may beſt ſuit his taſte, opinion, or convenience.

Malt is a wholeſome nutritious grain, containing a ſoft, balſamic, oleaginous eſſence, highly agreeable to the palate, and healthful to the conſtitution; but by no means intoxicative, except uſed in very large quantities. The intoxicating qualities of porter are to be aſcribed to the various drugs intermixed with it; it is evident ſome porter is more heady than other, and it ariſes from the greater or leſs quantity of ſtupefactive ingredients. Malt, to produce intoxication, muſt be uſed in ſuch large quanties, as would very much diminiſh, if not totally exclude, the brewer's profit, when porter is retailed at ſeven farthings the pint.

Pale Malt is moſt nutritive, being from the tender method of drying it neareſt to the original barley-corn; it

it likewiſe contains more of the alcalous and balſamic qualities, than the brown malt, which enduring a greater degree of fire in the kiln, is ſometimes ſo cruſted and burnt, that its mealy part loſes a great ſhare of its eſſential ſalts, and vital properties.

Amber Malt is that which is dried in a middle degree, between pale and brown; and is now much in uſe, being the moſt pleaſant, and free from either extreme.

Hops are an aromatic grateful bitter, very wholeſome, and undoubted efficacious in giving both flavour and ſtrength to the beer.

Yeaſt is neceſſary to give the liquor that portion of elaſtic air, of which the boiling deprives it. Obſerve, without fermentotion of working, no muſt, or worts, however rich, can inebriate.

Sugar is a pleaſant nutritive extract, and forms the main body of beer, when boiled to a proper temper for eſſentia; and, for what is called colour, it anſwers both for malt and hops, being in a part an agreeable ſweet, and in a part a pleaſant bitter. Sugar is likewiſe a keeper of beer, and gives it that ſubſtance which improves with age; it is likewiſe a cheap ſubſtitute for malt, 6 lb. being, as was before obſerved, equal to one buſhel of malt.

Liquorice root is pleaſant, wholeſome, keeps the body gently laxative, and oppoſes the coſtive quality of ſome of the other ingredients; it ought therefore to be uſed; as ſhould Spaniſh liquorice, which is of the ſame quality. Porter is ſaid to feed people to incline to corpu-

lency; nothing is more neceſſary than to keep the body regular, and therefore liquorice is, doubtleſs, one of the moſt ſalutary ingredients of porter, carrying off the pernicious effects of the other compounds, and producing that regular habit, which is the foundation of corpulency.

Capſicum diſperſes wind and crudities, cauſed by indigeſtion, properly uſed cannot be unhealthful; it leaves a warm glow to the ſtomach which is perceptible on drinking ſome beers, but ſhould be carefully made uſe of.

Ginger has the effects of capſicum: It furthermore cleanſes and flavours beer; but capſioum being cheaper is more uſed, and by its taſteleſs though extremely hot quality, cannot be ſo ſo readily diſcerned in beer as ginger.

Treacle partakes of many of the properties of liquorice, is a laxative, and inclines to gentle perſpiration, by thus promoting the natural ſecretions, it muſt be a principle means of rendering porter and beer in general wholeſome and healthy. Treacle is alſo a cheaper article than ſugar, and anſwers the purpoſes of colour, where the beer is intended for immediate conſumption; but in ſummer, where a body is required to withſtand the temperature of the air, and the draught is not ſo quick, ſugar alone can give body to porter. Treacle will therefore be a diſcretionary article.

Coriander ſeed, uſed principally in ale, is pernicious not to ſay poiſonous in the higheſt degree; and the uſe of it affords one of the many proofs of the little regard paid to the health of ſociety, by intereſted perſons.

Cocculus Indicus, commonly called Occulus India Berries, is poiſonous, ſtupefactive, and unlawful; but being of exceſſive ſtrength to attack the head, and when ground into a fine powder, undiſcoverable in the liquor.

Heading—Salt of ſteel is the moſt proper, though not to be recommended; but a mixture of allum and copperas being much cheaper, has obtained the preference. Allum is a great drier, and cauſes that thirſt which ſome beers occaſion. Allum gives likewiſe a ſmach of age to beer, and is penetrating to the palate. The properties of copperas are well known, as dangerous and deſtructive, and therefore need no comment.

Salt is highly uſeful in all beers, it gives a pleaſing reliſh, much as it does to meat, and often fines the liquor.

Of bottling Malt Liquors.

Take care that your bottles are well cleaned and dried; for wet bottles will make the liquor turn watery or mouldy; and, by wet bottles, a great deal of good beer has been ſpoiled. Even though the bottles are clean and dry, if the corks are not new and ſound, the liquor will be ſtill liable to to be damaged; for if the air can get into the bottles, the liquor will grow flat, and will never riſe. Many have plumed themſelves on their ſaving knowledge, by uſing old corks on this occaſion. If bottles are corked properly, it will be difficult to pull out the cork without a ſcrew; and, in order to be ſure to draw the cork without breaking, the ſcrew ought to go through the cork, of courſe the air will find a paſſage

where the ſcrew has paſſed, and conſequently the cork muſt have been ſpoiled. If a cork has once been in a bottle, though it has not been driven with a ſcrew, yet that cork will turn muſty as ſoon as it is expoſed to the air, and will communicate its ill flavour to the bottle in which it is next put, and ſpoil the liquor that way. In the choice of corks, prefer thoſe that are ſoft and free from ſpecks. When you once begin to bottle a veſſel of liquor, never leave it till it is compleated, otherwiſe it will bear different taſtes.

When a veſſel of any liquor begins to grow flat, while it is in common draught, bottle it, and into every bottle put a piece of loaf ſugar, about the ſize of a walnut, which will make it riſe and come to itſelf; and, to forward its ripening, you may ſet ſome bottles in hay, in a warm place; but ſtraw will not aſſiſt its ripening.

To recover a barrel of Beer that has turned ſour.

To a kilderkin of beer, throw in at the bung a quart of oatmeal, lay the bung on looſe two or three days, then ſtop it down cloſe, and let it ſtand a month. Some throw in a piece of chalk, as large as a turkey's egg, and when it has done working, ſtop it cloſe for a month, then tap it.

An excellent compoſition for keeping Beer with.

Take a quart of French brandy, or as much Engliſh, that is free from any burnt flavour, or other ill taſte, and is full proof; to this put as much wheat, or bean-flour, as will knead it into dough, put it in long pieces into

into thee bung hole, as ſoon as the beer has done working, or afterwards, and let it gently fall, piece by piece, to the bottom of the butt. This will maintain the drink in a mellow freſhneſs, keep ſtaleneſs off for ſome time, and cauſe it to be the ſtronger as it grows aged.

To recover a muſty Caſk.

Boil ſome pepper in water, and fill the caſk with it boiling hot.

To ſtop the fret in Malt Liquors.

Take a quart of black cherry brandy, and pour it in at the bung hole of the hogſhead, and ſtop it cloſe.

To recover deadiſh Beer.

When ſtrong ale, or beer, grows flat, by the loſs of its ſpirits, take four or five gallons out of a hogſhead, and boil it with five pounds of honey; ſkim it, and when cold, put it to the reſt, and ſtop it cloſe. This will make it pleaſant, quick, and ſtrong.

To fine Malt Liquors.

Take a pint of water, and half an ounce of unſlacked lime, mix them well together; let it ſtand three hours, and the lime will ſettle to the bottom, and the water be as clear as glaſs. Pour the water from the ſediment, and put it into your ale or beer. Mix it with half an ounce of iſinglaſs, firſt cut ſmall and boiled, and in five hours time, or leſs, the beer in the barrel will ſettle and clear.

To fine any kind of Liquor.

Take the beſt ſtaple iſinglaſs, cut it ſmall with ſciſſars, and boil one ounce in three quarts of beer; let it lie all

night to cool. Thus diſſolved, put it into your hogſhead the next morning, perfectly cold; for if it is but as warm as new milk, it will jelly all the drink. The beer, or ale, in a week after, ſhould be tapped, or it will be apt to get flat; for this ingredient flats as well as fines. Remember to ſtir it round with a wooden paddle, when the iſinglaſs is put into the caſk.

To cure cloudy Beer.

Rack off your butt, then boil two pounds of new hops in a ſufficient quantity of water, with a due proportion of coarſe ſugar, and put altogether into the caſk when cold. others have effected this cure, by only ſoaking new hops in beer, which, when ſqueezed, they put into a caſk of cloudy beer.

To make Cyder.

After all your apples are bruiſed, take half the quantity and ſqueze them, and the juice you preſs from them, pour upon the others half bruiſed, but not ſqueezed, in a tub for the purpoſe, having a tap at the bottom. Let the juice remain upon the apples three or four days. Then pull out your tap, and let the juice run into ſome other veſſel, ſet under the tub to receive it; and if it runs thick, as it will at the firſt, pour it upon the apples again till you ſee it runs clear; and, as you have a quantity, put it into your veſſel; but do not force the cyder, but let it drop as long as it will of its own accord. Having done this, after you perceive the ſides begin to work, take a quantity of iſinglaſs, (an ounce will ſerve for forty gallons) infuſe this

this in ſome of the cyder till it is diſſolved; put an ounce of iſinglaſs to a quart of cyder, and when it is ſo diſſolved, pour it into the veſſel, and ſtop it cloſe for two days, or ſomething more; then draw off the cyder into another veſſel. This do repeatedly, till you perceive your cyder to be free from all manner of ſediment, that may make it ferment and fret itſelf. After Chriſtmas you may boil it. You may, by pouring water on the apples, and preſſing them, make a pretty ſmall cyder: if it ſhould be thick and muddy, by uſing iſinglaſs, you may make it as clear as the reſt. You muſt diſſolve the iſinglaſs over the fire till it be a jelly.

For fining Cyder.

Take two quarts of ſkim-milk, four ounces of iſinglaſs; cut the iſinglaſs in pieces, and work it luke warm in the milk over the fire, and when it is diſſolved, put it cold into the hogſhead of cyder, and with a ſtick ſtir it well from top to bottom for ſeven or eight minutes.

After it has fined.

Take ten pounds of raiſins of the ſun, two ounces of turmeric, and half an ounce of ginger beaten; then take a quantity of raiſins, and grind them as you do muſtard ſeed in a bowl, with a little cyder, and ſo the reſt of the raiſins; then ſprinkle the turmeric, and ginger among it; then put all into a fine canvas bag, and hang it in the middle of the hogſhead cloſe, and let it lie. After the cyder has ſtood thus a fortnight, or a month, you may bottle it at your pleaſure.

OF MADE WINES.

Raiſin Wine.

PUT two hundred weight of raiſins, ſtalks and all, into a large hogſhead; fill it with water, let them ſteep a fortnight, ſtirring them every day; then pour off the liquor, and preſs the raiſins. Put both liquors together in a nice clean veſſel that will juſt hold it, for it muſt be full; let it ſtand till it has done hiſſing, or making the leaſt noiſe, then ſtop it cloſe, and let it ſtand ſix months. Peg it, and if you find it quite clear, rack it off in another veſſel, ſtop it cloſe, and let it ſtand three months longer; then bottle it, and when you uſe it rack it off into a decanter.

Elder Wine.

Pick your elder-berries when they are quite ripe, put them into a ſtone jar, and ſet them in the oven, or in a kettle of boiling water till the jar is hot through; then take them out, and ſtrain them through a coarſe ſieve, wringing the berries, and put the juice into a clean kettle.

tie. To every quart of juice put a pound of fine Liſbon ſugar, let it boil, and ſkim it well. When it is clear and fine, pour it into a jar. When cold, cover it cloſe, and keep it till you make raiſin wine; then, when you tun your raiſin wine, to every gallon of wine put half a pint of elder ſyrup.

Elder Flower Wine.

Take the flowers of elder, but carefully reject the ſtalks. To every quart of flowers put a gallon of water, and three pounds of loaf ſugar. Boil the water and ſugar a quarter of an hour, then pour it on the flowers, and let it work three days. Then ſtrain the wine thro' a hair ſieve, and put it into a caſk. To every ten gallons of wine, add an ounce of iſinglaſs diſſolved in cyder, and ſix whole eggs. Cloſe it up, let it ſtand ſix months, and then bottle it.

Grape Wine.

Put a gallon of grapes to a gallon of water; bruiſe the grapes, and let them ſtand a week without ſtirring, then draw it off fine. Put to a gallon of the wine three pounds of ſugar, and then put it in a veſſel, but do not ſtop it till it has done hiſſing.

Orange Wine.

Put twelve pounds of the beſt powdered ſugar, with the whites of eight or ten eggs well beaten, into ſix gallons of ſpring water, and boil it three quarters of an hour. When cold, put into it ſix ſpoonfuls of yeaſt, and the juice of twelve lemons; which, being pared, muſt ſtand with two pounds of white ſugar in a tankard, and in the morning ſkim off the top, and then put

put it into the water; then add the juice and rinds of fifty oranges, but not the white part of the rinds, and let it work all together two days and two nights; then add two quarts of Rheniſh or white wine, and put it into your veſſel.

Red Currant Wine.

Gather the currants on a fine dry day, when the fruit is full ripe; ſtrip them, and ſqueeze out the juice; put a gallon of cold water, and two ſpoonfuls of yeaſt to a gallon of the juice. When it has worked two days, ſtrain it through a hair ſieve. In the mean time put an ounce of iſinglaſs to ſteep in cyder, and to every gallon of liquor put three pounds of loaf ſugar; then ſtir it well together, and put it in a caſk. Pour a quart of brandy to every five gallons of wine, mix them well in your caſk, cloſe it well up, and after letting it ſtand four months, bottle it.

Birch Wine.

To a hogſhead of birch-water, take four hundred of Malaga raiſins, pick them clean, and cut them ſmall. Then boil the birch liquor for one hour at leaſt, ſkim it well, and let it ſtand till it is no warmer than milk. Then put in the raiſins, and let it ſtand covered, ſtirring it well four or five times every day. Boil all the ſtalks in a gallon or two of birch-water, which, added to the other when almoſt cold, will give it an agreeable roughneſs. Let it ſtand ten days, then put it in a cool cellar, and when it has done hiſſing in the veſſel, ſtop it up cloſe. It muſt ſtand nine months, at leaſt, before it is bottled.

Raſpberry Wine.

Bruiſe ſome raſpberries with the back of a ſpoon, and ſtrain them through a flannel bag into a ſtone jar. Put a pound of double refined ſugar to every quart of juice, ſtir it well together, and cover it cloſe; after letting it ſtand three days, pour it clear off. Put two quarts of white wine to one quart of juice, then bottle it off, and it will be fit to drink in about a week. Raſpberry brandy, made thus, is a very excellent dram.

Turnip Wine.

Pare and ſlice a quantity of turnips, put them in a cyder-preſs, and preſs out all the juice. To every gallon of juice put three pounds of lump ſugar. Have a veſſel ready, juſt large enough to hold to hold the juice, put your ſugar into a veſſel, and half a pint of brandy to every gallon of juice. Pour in the juice, and lay ſomething over the bung for a week, to ſee if it works. If it does, you muſt not bung it down till it has done working; then ſtop it cloſe for three months, and draw it off in another veſſel. When it is fine, bottle it off.

Gooſeberry Wine.

Put three pounds of lump ſugar to a gallon of water, boil it a quarter of an hour, and ſkim it very well; then let it ſtand till almoſt cold, and take four quarts of full ripe gooſeberries, bruiſe them in a marble mortar, and put them in your veſſel; then pour in the liquor, let it ſtand two days, and ſtir it every four hours; ſteep half an ounce of ſinglaſs two days in a pint of brandy, ſtrain the wine through a flannel bag into the caſk, then beat

beat the iſing-glaſs in a marble mortar with five whites of eggs; then whiſk them together half an hour, put it in the wine, and beat them altogether; cloſe up your caſk, and put clay over it; let it ſtand ſix months, then bottle it off for uſe; put in each bottle a lump of ſugar, and two raiſins of the ſun. This is a very rich wine, and when it has been kept in bottles two or three years, will drink like Champaigne.

Cherry Wine.

Take fifty pounds of black cherries, picked clean from the ſtalks, let the ſtones remain, bruiſe them well with the hands; them take half a buſhel of very ripe currants, and get as much juice from them as poſſible, and alſo four quarts of raſpberries, ſqueezed in the ſame manner. To this quantity of fruit allow forty pounds of ſugar; diſſolve it in ſoft water, and when the ſugar is melted, put it into a veſſel with the bruiſed cherries, and the juice of the currants and raſpberries; then fill the veſſel with with ſoft water, only leaving room for the working; and when all is in the veſſel, ſtir it well together with a ſtick. It muſt be bunged up in leſs than three weeks; it may be bottled in five months.

Cowſlip Wine.

Take two pounds and a half of powdered ſugar, and two gallons of water; boil them half an hour, taking care to ſkim it when the ſcum riſes; then pour it into a tub to cool, adding to it the rind of two lemons. When cold put four quarts of the flowers of cowſlips to the liquor, and with it the juice of two lemons. Let it

ſtand

ſtand in the tub two days, obſerving to ſtir it every two or three hours; then put it in the barrel, and after it has ſtood about three weeks, or a month, bottle it, not forgetting to put a lump of ſugar into each bottle.

Mead.

Take ten gallons of water, two gallons of honey, and a handful of raced ginger; then take two lemons, cut them in pieces, and put them into it; boil it very well, keep it ſkimming. Let it ſtand all night in the veſſel you boil it in, the next morning barrel it up, with two or three ſpoonfuls of good yeaſt. About three weeks or a month after you may bottle it.

Cowſlip Mead.

Take fifteen gallons of water, and thirty pounds of honey, boil them together till one gallon is waſted; ſkim it, and take it off the fire. Have ready ſixteen lemons cut in halves, put a gallon of the liquor to the lemons, and the reſt into a tub with ſeven packs of cowſlips; let them ſtand all night, then put in the liquor with the lemons, eight ſpoonfuls of new yeaſt, and an handful of ſweetbriar; ſtir them all well together, and let it work three or four days; then ſtrain it, and put it in your caſk, and in ſix months bottle it.

Smyrna Raiſin Wine.

Put twenty-four gallons of water to an hundred pounds of raiſins; after letting it ſtand about fourteen days, put it into the caſk. When it has remained there ſix months, put a gallon of brandy to it. When fine, bottle it.

OF

OF POSSETS, GRUELS, WHITE-POTS, &c.

Wine Poſſet.

BOIL the crumb of a penny-loaf in a quart of milk till it is ſoft, then take it off the fire, and grate in half a nutmeg; put in ſugar to your taſte; then put it in a china bowl, and add by degrees a pint of Liſbon wine. Serve it up with toaſt and butter upon a plate.

Sack Poſſet.

Grate three Naples biſcuits to one quart of cream, or new milk; let it boil a little, ſweeten it, grate ſome nutmeg. When a little cool, pour it high from a tea-pot to a pint of ſack a little warmed, and put it into a baſon or deep diſh.

Panada.

Put a blade of mace, a large piece of the crumb of bread, and a quart of water into a ſauce-pan. Let it boil two minutes, then take out the bread, and bruiſe it very fine in a baſon. Mix as much water as you think it will require, pour away the reſt, and ſweeten it to your